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Leading Publication in the Meat Packing and Allied Industries Since 1891

FIBROUS—

Extra strong casing
over sausage, bone-
hams, split hams,
Junk sausage,
Canadian bacon.

CELLULOSE—

Bologna, large cooked
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New England ham
sausage, Berliner.

SPEE-DEE NOJAX—

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and wieners, Skinless
fresh pork sausage,
Skinless smoked
link sausage.

VISTEN—

Meat loaves, cooked
hams, smoked meats.

ZEPHYR—

Cooked and smoked
hams, smoked tongue,
pork sausage, pork
butts, Canadian
bacon.

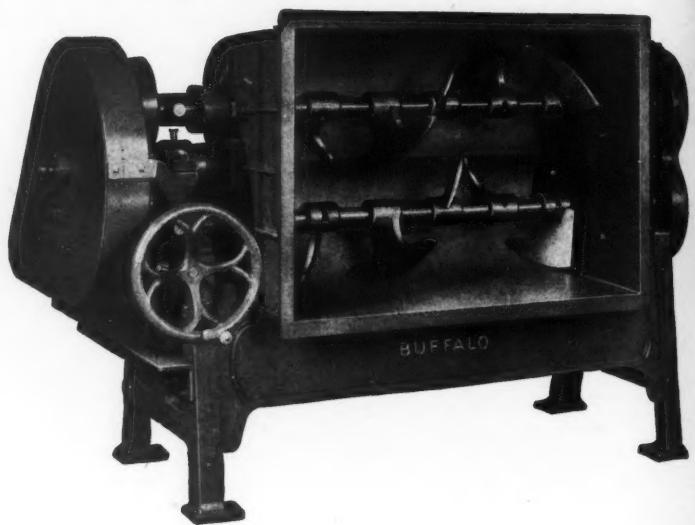
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with **VISKING** casings

always uniform, always dependable



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DEPENDABILITY
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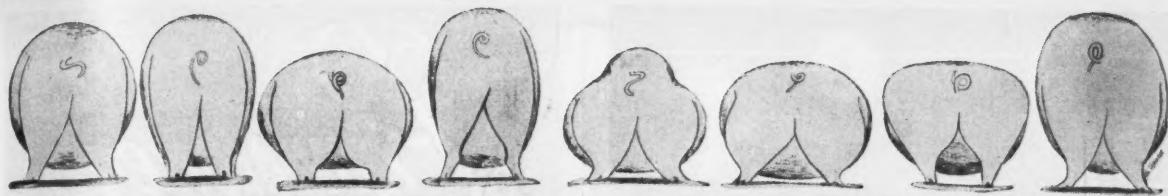
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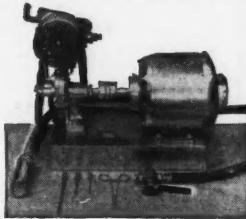
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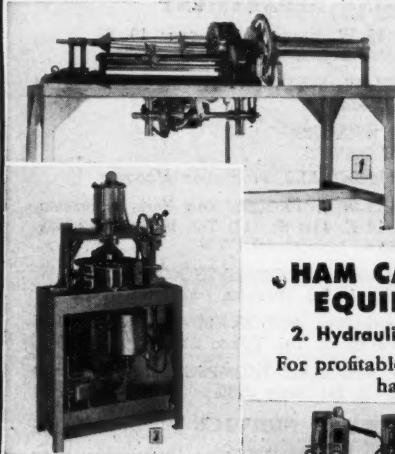
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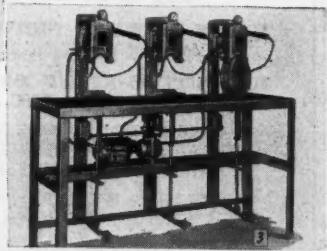
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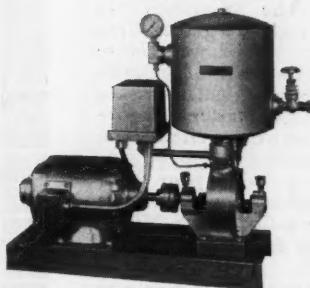
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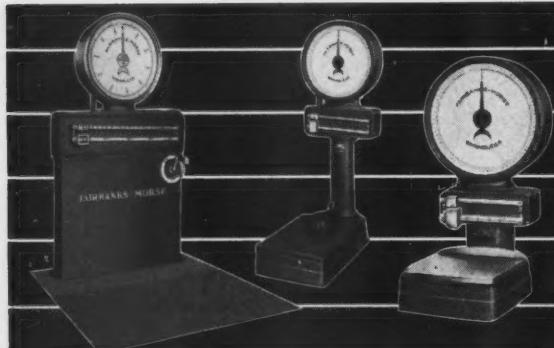
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* U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949



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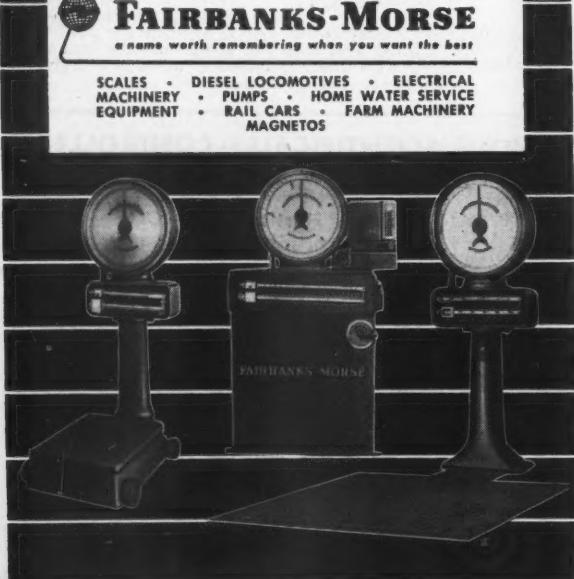
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THE NATIONAL Provisioner



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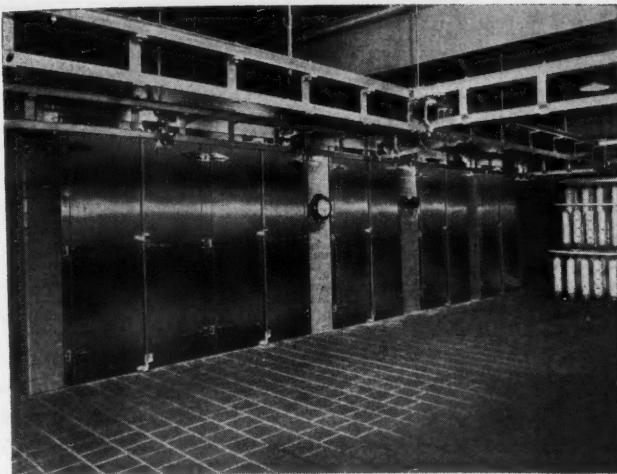
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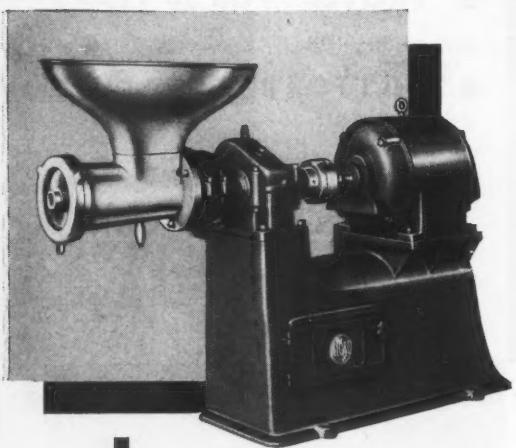
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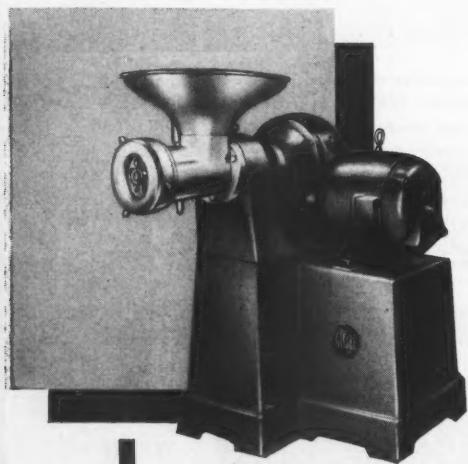
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Get these Sausage Room advantages with

GLOBE GRINDERS



Model
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Model
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The popular size grinder No. 9504-66 turns out from 6,000 to 10,000 pounds of ground meat per hour. The large 32" diameter bowl expedites loading and swings aside for easy access to cylinder. Instead of a chewing action, this grinder gives a clean, shearing action with either three or four-bladed knives. The most popular size for most sausage rooms. Illustrated with large 32" diameter bowl.

The No. 9507-56 Grinder illustrated below is designed for the packer who wants the advantages of the larger grinder but whose needs are better served by one with smaller capacity. This model has an hourly capacity of 3,000 pounds of meat per hour, with all the refinements of the larger Globe Grinder including the swinging bowl and the oil seal housing clean-out system. Illustrated with 18" bowl.

Get clean cut, eye-appealing results in your sausage rooms, turn out ground meat of superior texture with these and others in the Globe complete line of better designed Grinders. Call Globe today.

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Wage Board Approves Fringe Adjustments

The federal wage stabilization committee has approved fringe adjustments contained in agreements negotiated by three major meat packing companies, Armour and Company, Cudahy Packing Co. and Swift & Company, and three unions, United Packinghouse Workers, CIO; Amalgamated Meat Cutters & Butchers Workmen, AFL, and National Brotherhood of Packinghouse Workers, independent. Adjustments for unorganized employees of Swift also were approved.

Previously, a 4c general wage increase, certain job reclassification adjustments and an increase in female rates designed to reduce the differential to a uniform 5c per hour had been approved by the WSB's executive director under authority delegated by the WSB. Fringe adjustments approved by the committee included: Payments varying from 1c to 3½c an hour to reduce certain geographical differentials in wage rates; an increase in the night shift differential from 7 to 9c an hour; time and a half pay for work performed on Saturday, as such, or, for such employees who work on other than the standard scheduled work week, or a day designated in lieu of Saturday, effective January 1953. The committee also authorized smaller companies who traditionally follow the wage settlements made by the major packers to put similar increases into effect without prior approval.

1953 Spring Pig Crop to Be Lowest Since 1938

The 1952 fall pig crop is estimated by the Department of Agriculture at 35,400,000 head, or 11 per cent below the 1951 fall crop and 3 per cent below the 1941-50 average fall crop. It is the smallest fall crop since 1948. Assuming an average number of pigs saved per litter of 6.50, the 1953 spring pig crop is tentatively estimated at 48,000,000 head, a decrease of 15 per cent from 1952. This would be the smallest spring pig crop since 1938. See page 20 for details.

Approve Di-sodium Phosphate in Pumping Pickle

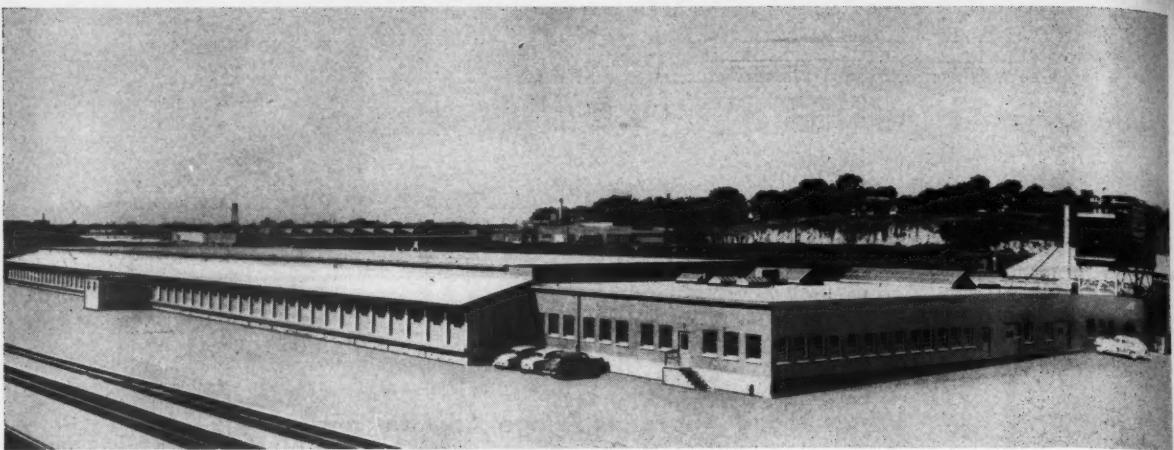
The Meat Inspection Division has ruled (Memo 182) that di-sodium phosphate may be added to the pumping pickle for hams, pork shoulder picnics and the like. The pumping pickle may contain not more than 5 per cent of di-sodium phosphate. The use of such pickle shall not result in the finished products containing more than 0.5 per cent of the added phosphate. Marking and labeling to show the addition of di-sodium phosphate will not be required. Memorandum 182 supercedes 175, dated February 11, 1952.

BAI May Put Pancreatic Glands Under Inspection

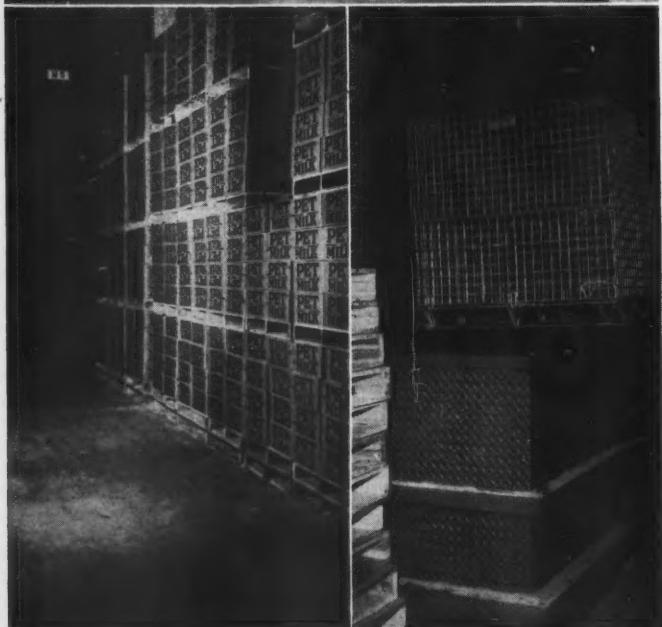
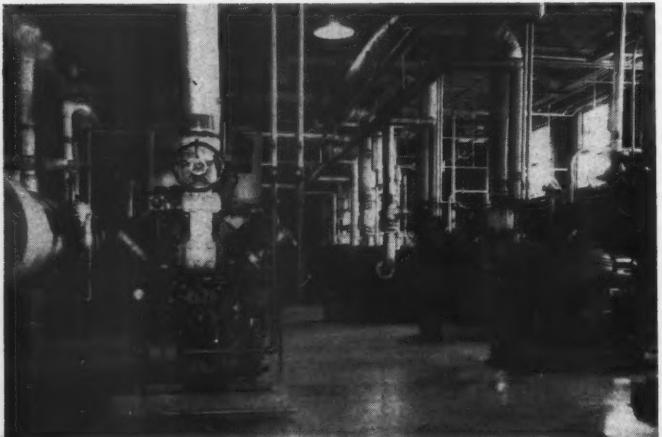
The Bureau of Animal Industry is considering changing the classification of pancreatic glands to require that they be handled as an inspected article. Heretofore, most of these glands have been sold for pharmaceutical purposes and were not subject to the inspection requirements of the federal meat inspection act. Recently, however, it is believed a substantial proportion of the gland production may be moving into food channels. Therefore the MID is considering changing the classification of pancreatic glands.

1953 Crop Goals Announced

Secretary of Agriculture Brannan announced 1953 crop goals which place emphasis on greater output of livestock feeds and are aimed generally at another year of near-record farm output. He predicted agricultural production will equal or exceed this year's volume, which was second only to 1948.



One-Level Cold Storage Plant



IDEAS gained through many years experience in the operation of cold storage plants have been applied by U. S. Cold Storage Corp. in the construction of its new refrigerated warehouse at Omaha. Some features of the structure are applicable in whole or part in the meat packing industry. The warehouse, which is located in the meat packing district in Omaha, provides temperatures for frozen meats and other foods, as well as cooler storage for evaporated milk, candy, vegetables, fruits, etc.

Single story in height and concrete and brick in construction, the new warehouse occupies seven acres of land. The building area is 148,000 sq. ft., of which 104,000 ft. is refrigerated space. Of this total 76,500 ft. is devoted to freezers and the remainder is convertible freezer-cooler and cooler.

Ceiling heights run from 18 ft. at the walls to 20 ft. at the center. This provides for air circulation above the brine coils with which all rooms are cooled, and which are placed with a clear height of 16 ft. above the floor to give a maximum usable piling height of 15 ft. While walls, ceilings and doors of the refrigerated rooms are heavily insulated to block heat infiltration, the floors are not insulated. In constructing the floor a 6-in. slab was poured directly on a compacted sand fill. Pipes run horizontally through the fill from one side of the building to the other at regular intervals. These will be employed, although it is believed that it will never be necessary to use them so, to carry a heating medium to raise the temperature of the fill and floor.

Columns in the refrigerated section of the building are set at 16-ft. intervals length wise and 32-ft. intervals in the other direction. A 20-ft. wide enclosed car dock runs along the west side of the

TOP OF PAGE: New warehouse from side with 54 truck loading doors.

LEFT TOP: Engine room. Three of four Carrier high stage compressors in the foreground and one of the three Fuller rotary boosters beyond. One of the three brine coolers is at left.

BOTTOM, LEFT: One of the cooler rooms with pallets of canned milk in four-high tiers.

BOTTOM, RIGHT: Tank and basket for glazing frozen hams and other cuts.

structure for about 560 ft. and a similar truck dock is located on the east side. The refrigerated rooms lie between these two docks; the three main freezer rooms are approximately 195x98 ft. each. In addition there are two smaller freezers of 195x49 ft. and three convertible freezer and cooler sections divided into six rooms 97x49 ft.

The doors of the refrigerated rooms, which open at one end onto the railroad car dock and at the other onto the truck dock, are set off center in the end walls. Thus it is possible in the 48-ft. wide rooms to place four tiers of pallets on one side of the trucking aisle and five on the other.

Eleven reefers can be placed at the refrigerated car dock. The truck dock has doors for spotting 54 motor vehicles at one time. Battery-powered lift and fork trucks are used for moving product from cars or trucks to the storage rooms in one-ton pallet loads. The docks and refrigerated rooms have been laid out so that it is easy to move loaded pallets into storage in an exact location and to spot and withdraw the stored food just as readily. A supervisory office is located midway on the truck dock to provide control over loading and unloading operations there.

Both freezers and coolers are refrigerated with brine coils. Refrigeration equipment provides a freezing capacity of 300,000 lbs. per day. Of this capacity, 100,000 lbs. per day is in six blast freezers which are small rooms designed for freezing with a controlled blast of air at temperatures down to -40° F. Flooded ammonia coils and fans are mounted above a false ceiling. The ceiling, which is high enough to receive one pallet load of 6-ft. height, gives a definite air circulation through the product and through the ammonia coils. A slot for air circulation is provided at the front and back of the blast unit and both the apparatus and product are housed so that air can be circulated within the unit without affecting conditions in the large freezer room in which the blast freezers are located. The coils are prime surface pipe. Each of the six units has its own accumulator and float-controlled ammonia feed. Hot gas is used for defrosting. The blast freezers are located in two of the large freezer storage rooms.

Meats are stored in loose form as well as boxed and in wrapped bundles (bellies). In order to protect loose product, such as hams, against freezer burn the meats are given an ice coating by dipping them in water. Hams are put in the freezer on receipt and then taken out to the rail car dock and placed in a large basket (see photo on page 8). The basket of hams is raised by a power hoist and lowered into a tank full of water. While the resulting ice coating is still rubbery the hams are moved back to the freezer where they are placed in wooden bins. From time to time it is necessary to reinforce the ice glaze on the stored hams by spraying them with water in their bins.

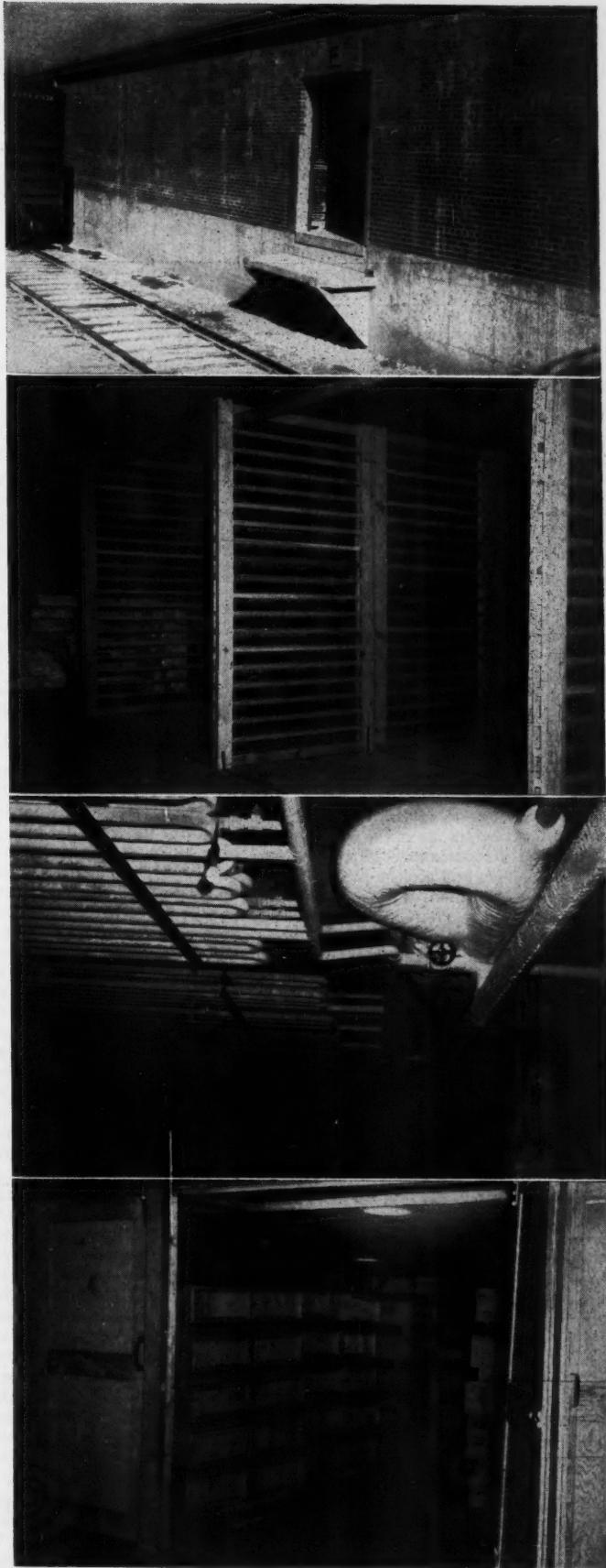
All units of refrigerating equipment are installed in multiple to assure continuity of operation and flexibility. Three rotary booster compressors, four

1. Exterior of track dock showing one of 11 doors and bench for opening car doors, inspection and handling load at the door. The dock wall is set back to allow full swing of refrigerator car doors.

2. Bins in freezer storage area are used for hams and other loose meats. Floor racks are placed during filling.

3. Overhead brine coils and return at end of 12-in. balanced brine system supplying the freezers.

4. One of six blast freezer units located in freezer storage rooms. Cold air from coils and fans in housing overhead is delivered through slot above doors, passes through spread product being frozen and returns to coils through ceiling slot at rear.



multi-cylinder high stage compressors with intercoolers, condensers and other auxiliary equipment comprise the ammonia system for cooling brine and blast freezer coils. A valved connection in the low pressure suction makes it possible to operate the blast freezers on the same suction as the brine system, or to operate the blast freezers on one booster alone, to provide extremely low temperatures while one or more of the other boosters are operating on the brine coolers at about atmospheric pressure. The low and high suctions have a valved cross connection so that the house may be carried on one high stage machine when the load is very light. Three brine pumps circulate brine through three brine coolers and the two balanced systems supplying the room coils. The two brine systems may be cross connected to obtain added flexibility.

One of the interesting features of the warehouse is the system which makes temperatures in the storage areas, blast freezers and even in the below-floor fill continuously available to operating personnel through a Honeywell-Brown electronic precision temperature indicator located in an office near the engine room. Merely pressing a button immediately provides the operator with a temperature reading at the location of any one of 68 of the mocuples located throughout the warehouse. Centralized temperature indication is supplemented by frequent readings of thermometers located throughout the warehouse.

In addition to storage dock and trucking area, the building includes offices, utility room and engine room for the warehouse and air-conditioned office space for customers who desire headquarters close to their goods in storage. One room has also been set aside to house processing operations on foods on their way into or out of storage.

Financial Notes

John Morrell & Co., declared a dividend of 12½c a share on its common stock, payable January 29 to stockholders of record at the close of business January 8.

Cudahy Packing Co. took no action on its preferred dividend. Directors announced they had decided to forego the payment on the 4½ per cent cumulative preferred for the first quarter of the new year. This normally amounts to \$1.12½ per share, and this amount was last paid on October 15. Cudahy has paid no common dividends since 1949.

Asks State Laws for Swine

State laws for testing of swine, similar to those for certification of cattle, before they can be brought into the state were recommended recently by the Rhode Island State Grange at its annual meeting. The group also called for mandatory sterilization of garbage before it can be fed to pigs.

Cooking Garbage Feed Would Aid Fight on Trichinosis and Other Diseases

THE practice of feeding uncooked garbage to hogs is definitely a major means of transmission of some of the scourges of the swine industry—cholera, foot-and-mouth disease and vesicular exanthema—as well as being the perpetrator of trichinosis which afflicts both hogs and humans. This fact was made painfully evident at the National Conference on Trichinosis held at the American Medical Association headquarters in Chicago on December 15. Health officials and veterinarians from all parts of the United States attended.

Commercially garbage-fed hogs constitute a very small percentage of the total production, amounting to only about 50,000 head out of an estimated 100,000,000 hogs slaughtered yearly. However, as attested by the VE epidemic, garbage feeding does cause serious economic damage to the livestock and meat packing industry. While large scale commercial feeding of uncooked garbage is confined to several coastal states, the movement of animals from these feeders is nationwide. To a more limited extent the movement of uncooked garbage is also interstate.

Dr. Oscar Sussman, chief of the bureau of veterinary public health, State Department of Health of New Jersey, reported that his state has 35 piggeries, of which 150 regularly feed imported uncooked garbage, and 50 to 70 occasionally use this product in their feeding. The state in question produces about 28,000,000 lbs. of uncooked garbage annually, but this amount is only about 8 per cent of the total consumed there. The balance is imported from bordering states. The same official stated that a fleet of 700 trucks is used in hauling the uncooked garbage from the source of supply to the piggeries. Although some of these trucks are fitted with cooking equipment, tests conducted with potatoes in some of the "cooked" loads showed mush in one part and hard potatoes in the other. He recommended strict federal control on garbage moving interstate as animal feed and declared that all such material should be cooked under controlled conditions in licensed plants. He felt that the cost of enforcing such a program would be small in comparison with the economic losses suffered by swine producers and others in outbreaks of disease such as VE. Dr. Sussman said that in his state alone there currently are impounded 110,000 hogs afflicted with VE which will have to be processed at an economic loss of \$10 per head.

England has a law, passed in 1942 to curb an epidemic of foot-and-mouth disease, which requires the cooking of all commercial garbage prior to feeding it to pigs. Since the passage of the law there has been no occurrence of the disease.

In Canada all garbage to be used for

hog food must be processed at one of 631 licensed plants which are subject to a once-a-month unannounced inspection. At these establishments the garbage is processed at 212° F. for 30 min. or given other equivalent heat treatment.

Six states have legislation prohibiting the feeding of raw garbage to pigs. Virginia refuses to pay any indemnity for losses in connection with animal condemnations resulting from this feeding practice.

Cooking garbage virtually eliminates the possibility of transmitting various hog diseases, such as VE and trichinosis. It has been found that the incidence of trichinosis infection among cooked garbage-fed hogs is 0.63 per cent, and that the tissue is affected to only a slight extent. On the other hand, among hogs fed raw garbage the incidence of infection is 11.21 per cent and the amount per gram runs from 100 to 2,741.

It was generally stated that the cooking of garbage does not affect its food value. Furthermore, the cost of cooking would be more than offset by improvement in animal health and in the productivity of the animals in terms of feed conversion.

The problem of handling and controlling raw garbage is difficult since an estimated 30 per cent of American communities dispose of this waste food by selling it to piggeries. As a councilman from one average-sized community stated: "Before you tell us to stop feeding it, tell us how we can dispose of it, and where the money for method will come from."

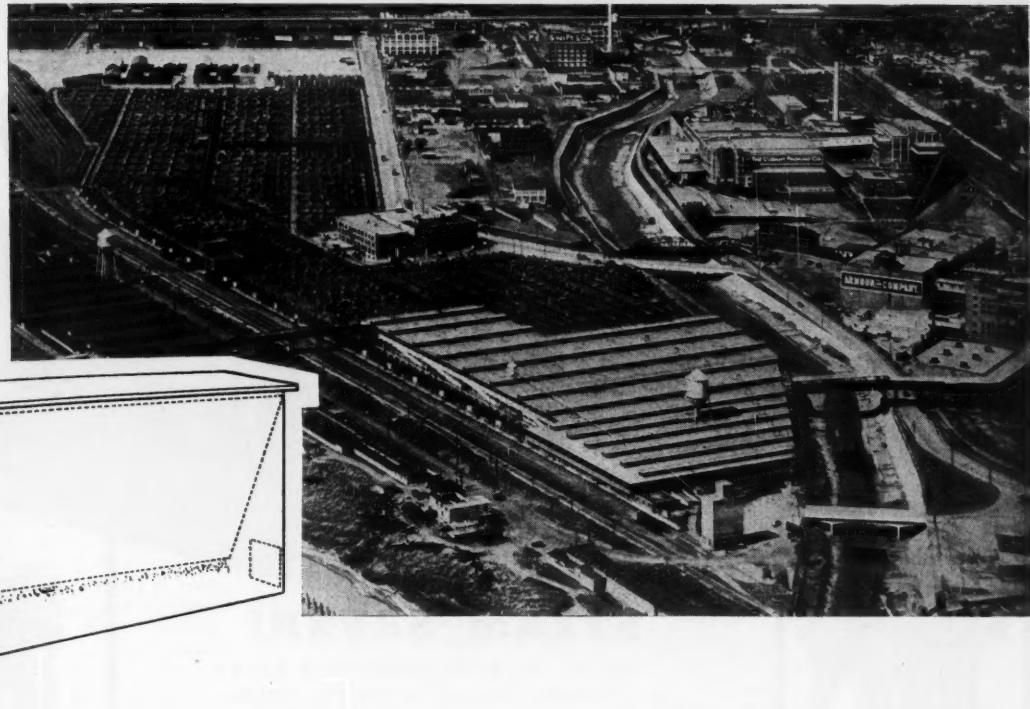
Dr. Vernon B. Link, medical director of the U. S. Public Health Service communicable disease center at Atlanta, Ga., told the conference that more than 300,000 persons may be infected annually with trichinosis. However, only 366 cases actually were reported last year. Dr. Link told the group:

"It would appear that we are failing in our obligation when the best solution we can offer is to advise that pork be thoroughly cooked."

Board Rules Rendering Wastes Are Treatable

Ohio rendering industries will be brought under provisions of the state water pollution law. Ohio's state water pollution board recently ruled that wastes from rendering industries are treatable. The action followed a public hearing at which three witnesses testified that such wastes are treatable: Bruce McDill, engineer of the state department of health; Frederick Wintzer, president, G. A. Wintzer and Sons Co., Wapakoneta, and William F. Chilton, chief engineer of Darling and Co., which operates rendering plants in Cincinnati, Cleveland and Marysville.

RATS ON THE RUN



How Sioux City Yards Controls Them

SINCE the beginning of recorded history, man has not only had to fight his own kind but animals as well, in order to survive. And one of the smallest of these animals, the ordinary rat, has given him the most trouble. Not only have rats gnawed on man's food supply, but they have been linked to very devastating plagues of the past.

Man has sought vainly to destroy this pest, with limited degrees of success. Only very recently have numbers of this rodent been cut down sharply through the use of poisons. This leads up to the Sioux City Stock Yards rat story, and how the rat menace was reduced to very minor proportions there.

Recognizing the urgency for action, with hundreds of thousands of these pests rampaging around livestock in the yards, and about the city proper, the Sioux City Stock Yards Co. and civic organizations joined in the local war on rats.

Dr. Harold Gunderson of Iowa State College, extension entomologist at the school, and an expert on pest control, was called in to survey the Sioux City stock yards area. This was in 1943, when the demand for meat was extra strong to meet civilian and war needs.

The packers and yard interests decided that rats should not be tolerated. About 30 representatives of business firms met and set up a program of rat control under the direction of the Livestock Sanitary Committee. This group

included seven packers, the Stock Yards company, four feed companies, two pig feeding companies, two hog cholera virus and serum production companies, four restaurants and a few miscellaneous firms. The city health department was invited to be represented on this committee.

When Dr. Gunderson made the first night survey in 1943, he found many rats in some sections of the yards area and in every part of the community. He estimated there were at least 500,000 rats living in the district. With each rat eating or destroying an average of \$2 worth of food annually, it was estimated that the loss was over \$1,000,000 each year. Meat contamination was a problem in the packing plants, and government inspectors found it needed continuous attention.

Rat harbors were discovered around nearly every business firm in the district. Some foundations of buildings were beginning to be undermined. The rats did most of their destructive work at night when least observed. Winter and cold weather or a rise in the Missouri River always brought a new migration of the pests to the area.

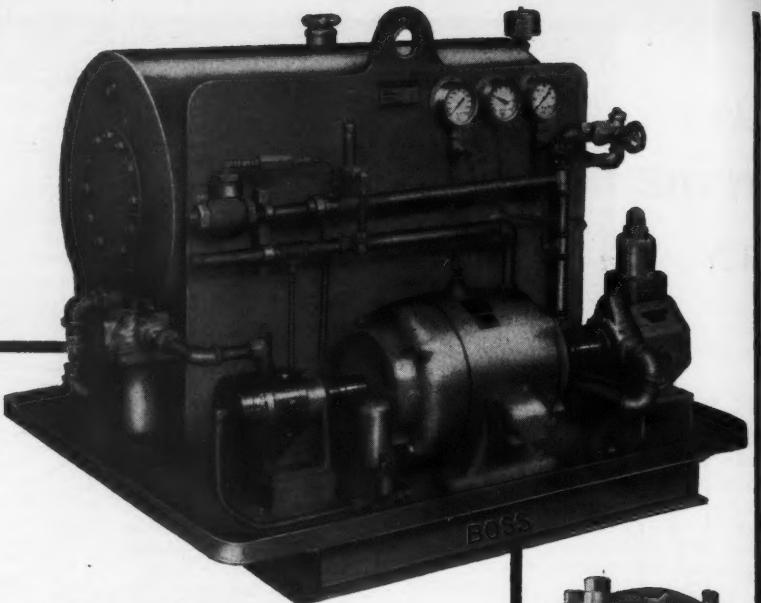
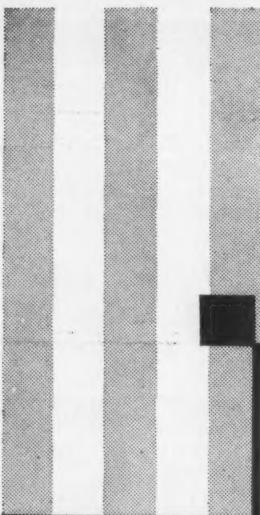
The first step considered in the work plan to destroy the rats was the use of poison. Eight years ago Red Squill was the best poison known for the purpose. In summing up the work plan as it progressed, Harry Boyts, chairman of the rat control committee, said the poison was first analyzed and tested for potency. Only a strongly fortified Red

Squill was used. It was found, he continued, that it was avoided after being eaten two or three times.

Different baits were tried without poison for awhile to determine which kind was most readily accepted by the rats. Then workers in charge of rat control from each of the cooperating firms were assembled and instructed in the prebaiting—mixing of bait with meat and cereal—and properly placing it in rat runways and entrances to rat homes.

Other poisons and cyanide gas were used and studied with the counsel of Dr. Harold Gunderson and scientists working for the large packing firms represented on the Sioux City market. Thousands of rats were killed and food losses reduced. However, the committee was not satisfied with the area results as rats were thoroughly eliminated in certain areas, but there were always new rats coming into the district. Several different baits and poisons were used.

It was sometime later that another poison, Antu, became available. This was given a thorough test. Under the direction of trained men of a pest control company, the new product was put into use. Again the rat control men from each company were assembled and instructed in the preparation of Antu poison and placing it properly. Uneaten baits of the night before were carefully picked up each morning. The most successful bait used then was fish, and several tons of small fish were bought



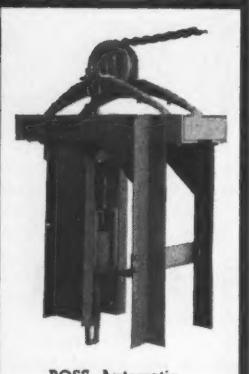
STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

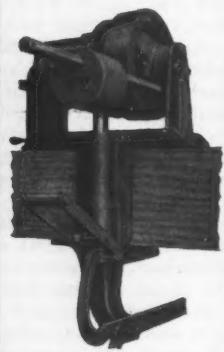
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

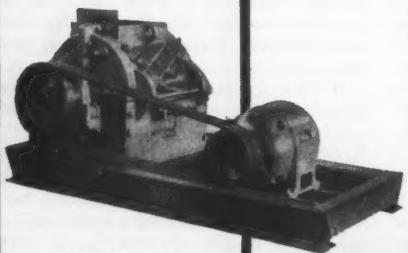
Inquiries from
the Chicago area should be addressed
to The Cincinnati Butchers' Supply Company,
824 West Exchange Avenue, Chicago 9, Ill.



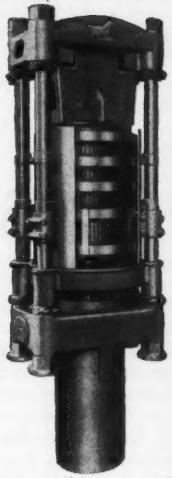
BOSS Automatic Landing Device



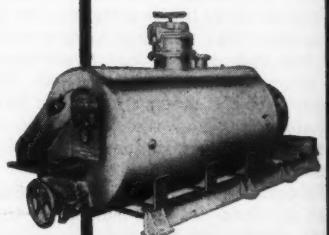
BOSS Friction Carcass Dropper



BOSS Shredder



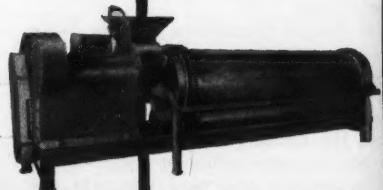
BOSS Crackling Press



BOSS Pressure Cooker



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
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BOSS Hasher and Washer

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and stored for future use as bait.

Another good bait was cantaloupe cut into one-inch squares, on which Antu was sifted. Stacks of crates of the culled fruit were secured from fruit companies for the purpose.

Results were gratifying, as literally thousands of rats were eliminated all over the Sioux City Stock Yards area. Surveys showed that rats could be eradicated in a large area, but after a time rats again began to locate in the yards region, and it became a difficult task to keep up a well organized campaign of placing sufficient amounts of poisoned baits in all parts of the district. Continual preparation of new baits required much time and expense.

Then, about two years ago, Boyts said, the committee learned about a new rat poison, Warfarin. The product, a discovery of Dr. Clarke Richards of the University of Wisconsin Alumni Foundation, was mixed with oatmeal and cornmeal. Bait stations were made of common lumber about 6 in. wide, 20 in. long and 16 in. high with a cover to protect the bait from the weather. The bait is held in one side of the station by a tilted partition which makes a self-feeding arrangement. There are entrances for the rats at both ends.

At present, 755 of these stations are in use in the stock yards area. Each firm is responsible for its own stations. The Warfarin is used in a mixture with oatmeal and cornmeal which the rats eat readily. It requires about four or five meals per rat before a sufficient amount of the poison is obtained to kill the pest. The rats liked the Warfarin bait and came back for more, then returned to their nests to die.

The only work involved with the new poison consists of keeping a supply of dry Warfarin bait in the stations and relocating them so that they can be found by new rats coming into the area.

Boyts said that the program has proved successful, and will be continued. The committee feels that in due time the rat menace will be eliminated in the Sioux City area, and the disease hazard reduced with it.

Joe Hunt, director of Rat Control Work, the United States Health Service for six states, said this after making a two-night survey: "I saw excellent housekeeping in the Stock Yards area. Sioux City has the best rat control program I have inspected at any large stock yards in the nation."

Dr. Richards, the discoverer of Warfarin declared: "It is amazing to see the results of rat control here. I want to bring business representatives from other large concentrated live stock areas to inspect the Sioux City methods and use of Warfarin."

U. K.-Netherlands Contract

Under the terms of their renewed bacon contract, the Netherlands will deliver 35,000 metric tons of bacon to the United Kingdom by January 2, 1954. The price is somewhat lower than that prevailing in 1952.



They Get the Facts on Pre-packaging Meats

Clinics on meat, at which retailers learn the latest ways to prepare, package and display meats for pre-pack selling, are being held in various cities under sponsorship of the Sutherland Paper Co., Kalamazoo, Mich. The clinics are put on with the cooperation of wholesalers in each territory and their customers.

Use of equipment, types of wraps, display building and packaging costs are covered as well as the cutting and

wrapping of beef, pork, poultry, etc. A question and answer period follows the instruction.

The Pfister Hotel, Milwaukee, was the scene of the clinic shown above which 130 retailers attended. Other clinics have been held in Detroit, Kansas City and Chicago, while plans are being made for similar demonstrations in New York, Philadelphia and elsewhere. Sutherland expects to sponsor about 30 Meat Clinics in 1953.



Chester Narveson, instructor at the National School of Meat Cutting, Inc., displays finished product and recommends to the retailers the correct sizes of Sutherland Rodeo boards and trays to be used for pre-packaging various meat cuts.

AMIF Announces New Way To Determine Horse Fat

The American Meat Institute Foundation has reported finding a successful method for determining the amount of horse fat in the presence of pork or beef fat. The spectrophotometric method of analysis for trienoic acids (expressed as linolenic acid, the criterion for differentiating horse fat from beef and/or pork fat), is used. This method permits a qualitative estimate of the presence of horse fat at much lower levels than has been possible with previously established hexabromide determinations.

L. R. Dugan and Marjorie Petheram of the Foundation's division of organic chemistry, carried on the study, in which the unsaturated fatty acid composition of a number of horse fats and

also the linolenic fatty acid content and hexabromide number of mixtures of horse fat with beef or pork fat were determined. The hexabromide method was found to give variable and inconsistent results. In contrast, the spectrophotometric method proved capable of providing a reasonably sensitive index to relatively low levels of linolenic acid and of achieving consistent repetitive results.

These experiments have been reported in an article, *A Study of the Determination of Horse Fat in the Presence of Pork and Beef Fats*, published in the August 1952 issue of the *Journal of the Association of Official Agricultural Chemists*. Reprints of the article are available on request to Dr. H. R. Kraybill, director of research and education, American Meat Institute Foundation, Chicago.

California Brand Fee

At the recent meeting of the California Cattlemen's Association, the group's hide and brand committee recommended that the state legislature amend the hide and brand law to restore the 5c brand inspection fee on all cattle leaving union stockyards and auction yards.

Western States Meat Packers Association has announced that it will oppose this proposed amendment. WSMPA stated that since all cattle are inspected for brands upon entering union stockyards, this would be, in effect, a duplicate brand inspection fee. "It appears that the prime purpose of imposing this duplicate brand fee is to

increase additional revenue from the buyers of these cattle, most of whom are packers," WSMPA said.

Federal Insecticide Act

The Department of Agriculture has announced changes, effective January 19, in the regulations for the enforcement of the Federal Insecticide, Fungicide and Rodenticide Act. The changes will establish a method for renewal of economic poison registration under the act and clarify provisions relating to permits for economic poisons for experimental work. The changes are similar to those proposed the USDA on August 13.

\$7,000,000 Loss

Reported by Cudahy Packing

CUDAHY Packing Co. reported a net loss of \$6,904,439 in the fiscal year ended November 1. Reasons given for the loss—largest deficit in Cudahy's history—were inventory losses, strikes and costs incurred in closing the Los Angeles plant.

The loss is before providing for severance pay in connection with the closing of the company's Los Angeles plant, and possible loss on its disposition of \$800,000. It is also before a net credit resulting from adjustment of prior years' federal income tax and other accruals, amounting to \$970,233. The net loss after these adjustments is \$7,059,206.

In the 1951 fiscal year Cudahy earned \$1,350,411, or 58c per common share and in 1950, the profit was \$3,019,238, or \$1.67 a common share. No dividends on common have been paid since 1949. In the report L. F. Long, president, said it is impossible to forecast a date when common dividend payments may be resumed.

However, Long said that "current operations are profitable" and that the forecast for continued high volume of production for 1953 should be favorable to the business "if accompanied by relatively stable price levels."

The report indicated that inventory losses followed a sharp drop in pork values during the first half of the year. The company operated at a loss of \$5,143,656 in the first half, with beef, veal and lamb operations also proving unprofitable.

During the year six of the company's principal plants were struck for 146 days. This was a factor in the sales decline. Dollar sales dropped 12 per cent for 1951 and tonnage volume dropped 7 per cent.

The loss reported was after a debit of \$1,125,000 to establish a reserve to cover costs incurred in closing the firm's Los Angeles plant.

The report explained that the Los Angeles plant was closed as part of the new management's program designed to achieve greater control over inventories, administrative expenses, costs of production and distribution and to eliminate unprofitable operations. The plant had been in operation since 1892 but in recent years "it proved impossible to operate it efficiently." Cudahy will serve the Los Angeles area from its plants at San Diego, Phoenix and Fresno.

At the close of the fiscal year working capital was \$26,000,000 compared with \$35,000,000 a year earlier. The current ratio was 1.84 to 1 against 1.94 to 1 at the close of the previous year. Inventories were nearly \$57,000,000 compared with \$72,000,000 on October 27, 1951.

The profit and loss statement of the

WEAR-EVER Aluminum TUBS



A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



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PANS



CONTAINERS

Extra heavy reinforcing weld on handle. Bead, and reinforcing ring on bottom, closed with a continuous weld. Seamless construction.

5417-1/2 100 lbs. cap. (56 qts.) 20" top dia. 13" deep

Also—

Same as above, but bead and reinforcing ring not sealed with a continuous weld.

5219-1/2 120 lbs. cap. (65 qts.) 22 1/2" top dia. 12" deep

Same as 5219-1/2, but with riveted instead of welded handles.

5218-1/2 70 lbs. cap. (36 qts.) 19" top dia. 9 1/2" deep

5225-1/2 200 lbs. cap. (102 qts.) 26" top dia. 13" deep

TOUGH—these tubs are made from extra hard alloy in heavy gauge sheet aluminum. They resist denting and gouging, last longer, cut replacement costs. Wearing ring on the bottom takes the abuse of rough floors.

SANITARY, LIGHT—seamless construction. Bead and wearing ring are sealed with continuous weld. Easy to clean and keep clean. Easy to handle, too, because aluminum is light. Mail the coupon today.

WRITE TODAY TO:

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Send me your catalog

Have representative see me regarding tubs

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail today

Cudahy Packing Co. for the year ended November 1, follows:

| | |
|---|---------------|
| Net sales and operating revenues..... | \$562,528,654 |
| Costs and expenses..... | 565,711,263 |
| Loss from operations..... | 3,182,614 |
| Provision for depreciation..... | 1,627,127 |
| Contribution to employes pension..... | 125,618 |
| Interest..... | 1,834,080 |
| Federal and state income taxes..... | 135,000 |
| Net loss..... | 6,904,439 |
| Prior years' federal tax credit, etc..... | 910,253 |
| Los Angeles plant closing, etc..... | 1,123,000 |
| Net loss after adjustments..... | 7,059,200 |
| Preferred dividends..... | 450,014 |
| Deficit..... | 7,509,220 |

OPS Clarifies Beef Grading Requirements

OPS has issued two interpretations on meat grading.

In answer to an inquiry as to those cases in which a slaughterer is permitted to forego federal grading of meat sold by him, OPS answered in Interpretation 1 to DR 2, Revision, as follows:

"Sec. 5 (c) of DR 2, Rev. 1, permits any slaughterer to grade beef 'Cutter' or 'Canner' and trademark the same accordingly, irrespective of the availability of official graders. Sec. 5 (d) permits self-grading of beef by or for Class 3 slaughterers, subject to the limitations of Sec. 4 (g) as to grade, irrespective of the availability of official graders. Sec. 5 (d) permits self-grading of beef by or for Class 3 slaughterers, subject to the limitations of Sec. 4 (g) as to grade, irrespective of the availability of official graders. Finally, Section 5 (c) permits self-grading of beef subject to the limitations as to grade of Section 5 (g) by a slaughterer who has received a letter from the Department of Agriculture pursuant to Section 5 (c) informing him that official graders are not available. Section 5 (e) permits self-grading if an official grader is not available of skinned veal and calf carcasses which have been graded and marked with skin on by official graders. Section 5 (b) and 5 (c) make it clear that in all cases other than those described above beef must be graded by an official grader."

OPS was also asked whether a complete exemption may be obtained from federal grading and grademaking for Canner and Cutter beef. In Interpretation 2 to DR 2, Rev. 1, OPS states:

"Section 5 (c) of Distribution Reg. 2, Rev. 1, provides that slaughterers may grade a carcass of wholesale cut of beef 'Canner' and 'Cutter' themselves and trademark such beef accordingly. This was not intended as an option between grading and grademaking on the one hand or not doing so at all on the other hand. Under Section 5 (a) grading and grademaking is mandatory and where a person desires to sell grade 'Canner' and 'Cutter' and grade accordingly the appropriate trademark must be applied."

MID Holiday Announced

Friday, December 26, 1952, was declared a holiday for all employees of the Meat Inspection Division, USDA, according to Memo 183.

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PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H.J. MAYER & SONS CO., INC.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

| | Regular Strength | Light Sage | No Sage | Southern Style |
|-----------------------------|------------------|------------|---------|----------------|
| NEW WONDER (Regular type) | ✓ | ✓ | ✓ | ✓ |
| NEW WONDER (So-Smooth type) | ✓ | ✓ | ✓ | ✓ |
| WONDER (Regular type) | ✓ | ✓ | ✓ | ✓ |
| WONDER (So-Smooth type) | ✓ | ✓ | ✓ | ✓ |
| SPECIAL (Regular type) | ✓ | | ✓ | ✓ |
| SPECIAL (So-Smooth type) | ✓ | | ✓ | ✓ |
| OSS (Completely soluble) | ✓ | ✓ | ✓ | ✓ |

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The Quality Control Certificate on every Fearn item is positive assurance of Fearn "top quality" standards. Specifically it means that the product bearing it has been analyzed throughout its many steps of processing—and has passed a final rigid inspection. Look for this coded Certificate on every shipment . . . it tells you that here, as always, are "flavors you can trust" to assure consistently fine taste appeal, consistently fine sales appeal for your products. Fearn Foods Inc., Franklin Park, Illinois.

***F'EAR'N** flavors you can trust*

Fearn ingredients and specialty materials for packers: Straight Cures, Complete Cures, Special Cures • Fresh Pork Sausage Seasoning, Wiener Seasoning, Bologna Seasoning, Pickle and Pimento Loaf Seasoning, Macaroni and Cheese Loaf Seasoning, Braunschweiger Seasoning, Salami Seasoning, Rosedale Seasoning Salt, "C" Seasoning, "B" Seasoning, Chicken Paste, Smoke-Style Flavor • Binders • Fearn's Antioxidant.

UP & DOWN

THE MEAT TRAIL

T. G. Redman Is Elected Comptroller of Swift

Directors of Swift & Company have announced the election of T. G. Redman as comptroller to succeed J. F. Brandt. Brandt, who is a vice president and director of Swift & Company and has been comptroller since 1939, retires December 31.

D. C. Burkholder has been elected assistant comptroller.

Redman has been assistant comptroller for more than five years. Born in Chicago and educated in the city's public schools and high school, he joined Swift & Company in 1919 at the age of 15, as a



T. G. REDMAN



BURKHOLDER



J. F. BRANDT

messenger. While employed, he supplemented his education by taking night courses in a number of subjects at various schools.

Within two years, he began his career in financial and accounting work and in 1931 entered the general accounting department. He transferred to the comptroller's office in 1936. He was appointed assistant comptroller in 1947.

Redman is a director of the Security Mutual Casualty Co., and of the Chicago control of the Controllers Institute of America.

Burkholder joined Swift in 1934. After service in various accounting positions, he became head of the voucher department in 1943 and in 1946 was made head of departmental accounting. He was named assistant general office manager in 1949, and in 1950 he was transferred to the comptroller's office.

PERSONALITIES and Events

OF THE WEEK

►William Roegelein, jr., who is first assistant to G. L. Childress, vice president and general manager, Roegelein Provision Co., San Antonio, Tex., has been elected a director of the San Antonio Manufacturers' Association for the next three years. He is the son of William Roegelein, president of the company.

►Members of the Embassy Club at the University of Minnesota, students from many countries of the world, visited the plant of Geo. A. Hormel & Co. recently. They toured the plant and were guests of Hormel for lunch at the plant cafeteria. The trip was planned under the auspices of the YMCA.

►Central Packing Co., Hattiesburg, Miss., has recently remodeled its plant. The plant's products are distributed exclusively by The Merchants Co., which has branches at Gulfport, Hattiesburg, Jackson and Vicksburg.

►National Renderers Association has announced the dates for two of its regional groups' annual meetings. The Middle Atlantic association will meet January 15 at the Warwick hotel, Philadelphia. The Pacific Coast group will meet in conjunction with the Western States Meat Packers Association, February 11 to 13 in San

Francisco. February 6 has been tentatively set as the date for a directors meeting of the National Renderers Association. It will be held in Chicago. Another meeting of interest to renderers will be the meeting of the Soap and Glycerin Association, to be held January 27 to 29 at the Waldorf-Astoria hotel, New York.

►James Thompson McMillan, 68, who was in the meat packing business in St. Paul, Minn., for about 30 years as president of the McMillan Packing Co., died recently. In 1937 he moved to Cedar Rapids, Ia., where he was superintendent of the Wilson & Co. plant until he retired in 1947.

►Bertram W. Brown, 72, formerly manager of Swift & Company units in Utica, Saratoga, Corning and Elmira, N. Y., died recently after a long illness. Before he retired he was associated with Swift & Company for 33 years.

►Conrad T. Lenzke, 75, who spent a number of years in the meat packing industry, died December 9. He had been in ill health for many years. He came to this country from Austria in 1904. In 1927 he moved to Detroit, Mich., where he was assistant to the general manager of the Detroit Packing Co. for six years. He then started the Perfection Ham Mold Co. In 1941 he sold the company to the Globe Co. and retired due to ill health. He moved to a 30-acre farm in Howell, Mich., where he resided until his death.

►Directors of the Tobin Packing Co.



A LARGE GROUP OF PACKERS was on hand for the recent southern division meeting of the National Independent Meat Packers Association. The first row, left to right, consists of Southern Division Vice President W. A. Barnette, sr., of the Greenwood Packing Plant; C. B. Heinemann, NIMPA president; Wilbur LaRoe, jr., NIMPA general counsel, and Dr. Mikel of the United States Bureau of Animal Industry.

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SHROUD CLOTHS

with the RED STRIPE

PIN-TITE is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the Extra Strong pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.

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Full
Length!

STOCKINETTES

FORM-BEST forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinette can be applied in half the time—easily and quickly. Try them today. A trial will convince you . . . use the coupon below for free samples and prices.

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Gentlemen: Please send free samples as indicated below:

PIN-TITE SHROUD CLOTHS, Size
 FORM-BEST STOCKINETTE, Size

Name.....

Company.....

Address.....

City..... Zone..... State.....

held their monthly meeting in Fort Dodge, Ia., last week. Attending from Rochester, N. Y., company headquarters, were F. M. Tobin, president; Robert Peck, Harry Cooper and Herbert Rumsey; from Albany, N. Y., William Somerville and Ted Leiss, and from Chicago, John Krez.

►A new book about Gustavus F. Swift, founder of Swift & Company, has been published. Written by Louise Albright Neyhart, it is designed to appeal to older boys and girls. It is called "Giant of the Yards." Much of its source material comes from a book written 25 years ago by Arthur Van Vliessingen, Jr., named "Yankee of the Yards." Louis F. Swift, son of the founder, collaborated in this early book.

►John C. Deindorfer, executive secretary of the Philadelphia Retail Meat Dealers Association for more than 20 years, died recently. He was 69. Deindorfer was also business manager for the official trade journal of the association.

►T. T. Hackworth, organizer of the Florence Packing Co., Florence, Ala., died recently. He was 59. He had retired in April of this year because of ill health.

►William J. Richardson, assistant manager of the Atlanta, Ga. plant food division of Swift & Company, has been named manager of the Norfolk unit. He succeeds W. J. Chapin, who was promoted to a position at the company's general offices.

►Winston Haas of the Haas-Davis Packing Co., Mobile, was elected third lieutenant governor of the seventh district Chamber of Commerce.

►William B. Allen, 52, co-owner of the ABC Packing Co., Wichita Falls, Tex., died recently as the result of a heart attack.

►James Morgan, 92, the oldest pensioner of Armour and Company at the time of his death late in November, had paid only \$115 into the company pension fund but had collected \$25,250, it was reported recently. Morgan started work for Armour in 1888. The pension plan was begun in 1911.

CORRECTION

The New Hill Packing Co. of Murphysboro, Ill., was recently granted a state permit to resume its horse slaughtering operations. In presenting this item in the PROVISIONER of December 6, this firm's name was erroneously given as the "Hill Packing Co., Murphysboro, Ill."

The Hill Packing Co., located at Topeka, Kan., is a large and nationally known horsemeat slaughterer, operating under federal inspection. This Topeka company distributes federally inspected horsemeat throughout a large area of the United States. There is no connection between it and the New Hill Packing Co. located at Murphysboro.



R. A. HARSCHNEK (r.), safety director of Swift & Company, and newly appointed director of the National Safety Council, officiates at a graduation exercise at the Council's Chicago offices. Looking on as he hands out diplomas to 40 members of an industrial safety class is Glenn Griffin, the National Safety Council's director of industrial training.

Because of a heart condition, he was forced to retire in 1913. For 20 years prior to his death, he served as circuit court bailiff at Rhinelander, Wis.

►The next annual dinner and dance of the Meat Trade Institute, Inc., will be held in the Grand Ball Room of the Plaza, New York city, Saturday, February 28, 1953, at 8 o'clock p.m. Representatives of firms in allied industries servicing the meat industry will be welcome. The members of the dinner dance committee are John Krauss, chairman; Paul J. Arneth, Andrew J. Deile, Frank D. Orzechowski, Max Ramelmeier and Harry White, jr.

►Eddie, the "trained gentleman pig" at the International Live Stock Exposition, was spared the usual fate of animals entered in the show — the butcher's block — and now is installed at Chicago's famous Brookfield Zoo. Eddie was raised on the Iowa farm of George Hoffman. Each year this farmer selects a pig to sell at the show, the proceeds to be presented to the USO. This year the pig was Eddie, a 240-lb. Berkshire barrow. The pig's unusual attributes are a result of an illness last spring when Hoffman and his wife spent a lot of time with it nursing it back to health on oatmeal and milk. Eddie became so friendly with people that Hoffman decided to make a harness and leash to keep him from walking off with strangers. After writing a story about the pig Tom Buck, *Chicago Tribune* reporter, contacted the director of Brookfield Zoo who said he would be glad to have Eddie as the pioneer animal in a children's zoo he plans to open next summer. Arrangements were made for Al Weisman, USO publicity director, to offer \$300 at the auction from an unidentified benefactor who would turn Eddie over to the zoo. That was \$25 more than the International's grand champion barrow brought.

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Year's Pig Crop Decreases 10 Per Cent; Expect 13% Drop In Spring Brood

WITH the 1952 pig crop totaling only 91,800,000 head, a decrease of 10 per cent from last year, and a 1953 spring pig crop that may be 13 per cent under 1952, pork supplies for 1953 will be somewhat smaller than during the past year.

The Bureau of Agricultural Economics reported this week that the 1952 spring pig crop was 9 per cent below that of 1951 and the fall crop was 11 per cent below that of last year. The number of sows farrowing this fall was 12 per cent smaller than last year but the number of pigs saved per litter, at 6.65 was equal to the record high fall litter size in 1950. The fall pig crop at 35,355,000 was the smallest since 1948.

For the coming spring crop, reports on breeding intentions indicate a total of 7,395,000 sows to farrow, 13 per cent below the number farrowing last spring. Assuming a litter size of 6.50 (the 10-year average of 6.29 with allowance for trend), this number of sows would indicate a pig crop of 48,000,000 head in the spring of 1953. Such a crop would be 15 per cent smaller than last spring.

Marketings from the 1952 spring crop were quite rapid during the fall months and at weights slightly higher than the previous fall. Farmers' reports indicated that on December 1 the number of hogs over six months old was about 15 per cent smaller than last year.

FALL PIG CROP: The number saved in the fall season of 1952 (June 1 to December 1) was estimated at 35,355,000 head. This totaled 4,449,000 head or 11 per cent smaller than the 1951 fall crop, 3 per cent below the 1941-50 average, and the smallest fall crop since 1948. Fall pig numbers were below last year in all regions. The North Atlantic states were down 6 per cent; East North Central, 10 per cent; West North Central, 8 per cent; South Atlantic, 9 per cent; South Central and Western states, each down 23 per cent.

The number of sows farrowing in the 1952 fall season was estimated at 5,318,000 head, 714,000 or 12 per cent below 1951. The number of sows farrowing in the fall amounted to 3 percentage points below the number that farmers' reports last June indicated would farrow. All regions, except the West North Central, showed larger decreases in fall farrowing than intended last June. The percentages that the 1952 fall farrowings are of 1951 as now estimated are as follows: North Atlantic, 93 per cent; East North Central, 90; West North Central, 90; South Atlantic, 93; South Central, 78; West, 76.

The number of pigs saved per litter at 6.65 was the same as the record high in the fall of 1950, 1 per cent above 1951, and 3 per cent above the 10-year average. Weather conditions during the

peak fall farrowing months were generally favorable.

Compared with a year earlier, the monthly distribution of farrowings in 1952 Fall season shows a larger percentage of litters in June, July and August and smaller percentages in the last three months. The percentage of sows farrowing each month during the Fall season compared with the same month in 1951 was as follows: June 1952, 15.3 per cent compared with 13.6 per cent in June 1951; July, 12.5 and 11.1; August, 22.9 and 22.4; September, 29.5 and 30.3; October, 13.9 and 16.4; and November, 5.8 and 6.2.

YEARLY PIG CROP: The combined spring and fall pig crop for 1952, estimated at 91,785,000 head, stood 10,026,000 head or 10 per cent smaller than the 1951 crop and was smaller than the 10-year average by 1 per cent. The 1952 pig crop totaled the smallest since 1948.

SPRING INTENTIONS: Farmers' reports on breeding intentions indicated 7,395,000 sows to farrow in the spring of 1953 (December 1 to June 1). This would be a decrease of 13 per cent from last spring and 17 per cent below the 10-year average. All regions show decreases as follows: North Atlantic, 14 per cent; East North Central and West North Central, each 10 per cent; South Atlantic, 15 per cent; South Central and West, each 30 per cent. These estimated changes from last year are based on breeding intentions reported by farmers about December 1.

If the intentions for spring farrowings materialize and the number of pigs saved per litter equals 6.50 (based on the 10-year average with an allowance for the upward trend) the 1953 spring crop would be about 48,000,000 head. A spring crop this size would be 15 per cent smaller than in 1952 or the 10-year average spring crop. For the Corn Belt, the 1953 spring crop would be 12 per cent smaller than last year.

HOGS 6 MONTHS OLD ON FARMS: The number of hogs over 6 months old on farms on December 1 this year was reported to be about 15 per cent below the number on December 1 last year.

The rapid movement of the 1952 spring pig crop reflects continuation of the tendency of recent years toward earlier farrowing and earlier marketing. Total commercial slaughter of hogs during August, September and October was only 4 per cent below the same months last year, in contrast to the 9 per cent decrease in the 1952 spring crops. However, during the past few months, barrows and gilts have been marketed at somewhat heavier weights than a year earlier.

The possibility of preserving meat by hot canning was first discovered by an Italian in the late 1700's.

Renderers Trying to Reestablish Preference For Natural Leather

At its annual meeting recently the National Renderers Association decided to develop some facts on the use of natural leather. A brief questionnaire has been printed which it is sending its members. It has also asked several other trade associations to cooperate: American National Cattlemen's Association, American Meat Institute, National Hide Association, National Independent Meat Packers Association and Western States Meat Packers Association.

The questionnaire consists of only four questions: 1) Does the car you are presently driving have genuine upholstery leather? 2) Will you specify genuine upholstery leather in the next car you buy? 3) If your answer to Question No. 2 is "no," give reason: (a) Cost, (b) Prefer other fabrics and why, 4) Will you ask all your employees to specify genuine upholstery leather in the next car they buy?

The National Renderers Association feels that such action as the questionnaire will have a tendency to influence the users of leather substitutes to return to the use of natural leather for many items which they use.

Install "Beef on Rail" Dressing Equipment at Liebmann Packing Co.

The first installation in the United States of the "beef on a rail" dressing operation, originated by Canada Packers, Ltd. (see the PROVISIONER of April 7, 1951), has been made at the Liebmann Packing Co., Green Bay, Wis. The Liebmann firm extends an invitation to its packer friends to view the operation at an open house affair Thursday, January 22.

Representatives of both Canada Packers and The Globe Co., Chicago, will be on hand to provide information about the operation and answer questions. Globe manufactured the Can-Pak installation for Liebmann.

Ecuador Bans U. S. Pork

Importation into Ecuador of certain pork products from 16 states of the United States has been prohibited. The ban applies to "uncooked industrialized food or biological pork products" and was imposed as a result of the recent epidemic of vesicular exanthema which was discovered in certain states in this country.

Bans Garbage Feeding

Illinois has barred feeding of uncooked garbage to hogs after January 1, 1953. The regulations were issued in an attempt to halt the spread of vesicular exanthema. Before any Illinois farmer can feed garbage to swine, he must obtain a permit from the state division of livestock industry.

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November Meat Foods Processing Down From October and Last Year

MEAT processing operations during November were scaled down somewhat from volume turned out in the corresponding period of last year, and

also were below output in the five weeks which covered all of October and a few days extra this year, U. S. Department of Agriculture calculations

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—NOVEMBER 3, 1952, THROUGH NOVEMBER 24, 1952, COMPARED WITH NOVEMBER, 1951

| | November | January-November |
|--|---------------|------------------|
| Placed in cure— | 1952 | 1951 |
| Beef | 10,282,000 | 9,624,000 |
| Pork | 307,589,000 | 307,458,000 |
| Other | 73,000 | 99,000 |
| | | 1,132,000 |
| Smoked and/or dried— | | 2,256,000 |
| Beef | 4,152,000 | 11,913,000 |
| Pork | 189,600,000 | 187,687,000 |
| Cooked meat— | | 2,096,339,000 |
| Beef | 5,423,000 | 5,115,000 |
| Pork | 24,722,000 | 32,327,000 |
| Other | 272,000 | 184,000 |
| Sausage— | | 2,872,000 |
| Fresh finished | 19,946,000 | 20,523,000 |
| To be dried or semi-dried | 9,669,000 | 8,970,000 |
| Frankfurters, wiener | 35,437,000 | 33,591,000 |
| Other, smoked or cooked | 43,870,000 | 39,336,000 |
| Total sausage | 108,922,000 | 102,420,000 |
| Loaf, head cheese, chili, jellied products | 14,741,000 | 14,012,000 |
| Steaks, chops, roasts | 53,855,000 | 88,922,000 |
| Bouillon cubes, extract | 89,000 | 482,000 |
| Sliced beef | 58,986,000 | 58,772,000 |
| Smoked, other | 3,982,000 | 2,835,000 |
| Hamburger | 8,335,000 | 9,914,000 |
| Miscellaneous meat product | 2,355,000 | 3,618,000 |
| Lard, rendered | 182,283,000 | 194,885,000 |
| Lard, refined | 123,992,000 | 146,595,000 |
| Oleo stock | 7,692,000 | 7,673,000 |
| Edible tallow | 6,183,000 | 4,961,000 |
| Rendered pork fat— | | 64,447,000 |
| Rendered | 8,577,000 | 9,234,000 |
| Refined | 5,388,000 | 4,967,000 |
| Compound containing animal fat | 22,365,000 | 22,487,000 |
| Oleomargarine containing animal fat | 1,963,000 | 1,586,000 |
| Canned product (for civilian use and Dept. of Defense) | 166,483,000 | 165,074,000 |
| Total | 1,318,492,000 | 1,392,877,000 |

[†]This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

HIGHER LIVE HOG COSTS REDUCE CUTTING MARGINS

(Chicago costs and credits, first two days of week)

Higher quotations on some of the more popular pork meats failed to offset advances in the cost of live hogs, resulting in reduced cutting margins the past week. Plus margins on handy-weights were more than cut in half, while the minus margin on heavies was doubled.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

| 180-220 lbs.— | | | 220-240 lbs.— | | | 240-270 lbs.— | | | |
|----------------------------|----------------|----------|----------------|----------------|----------|----------------|----------------|----------------|----------|
| Value | | | Value | | | Value | | | |
| Pct. | Price | per cwt. | Pct. | Price | per cwt. | Pct. | Price | per cwt. | |
| live wt. lb. | per cwt. alive | yield | live wt. lb. | per cwt. alive | yield | live wt. lb. | per cwt. alive | yield | |
| Skinned hams | 12.7 | 48.7 | \$ 6.18 | \$ 8.81 | | 12.7 | 48.0 | \$ 6.10 | \$ 8.50 |
| Picnics | 5.7 | 28.0 | 1.60 | 2.27 | | 5.5 | 26.5 | 1.46 | 2.03 |
| Boston butts | 4.3 | 32.2 | 1.38 | 1.96 | | 4.1 | 31.5 | 1.29 | 1.83 |
| Loins (blade in) | 10.2 | 36.5 | 3.72 | 5.33 | | 9.9 | 35.5 | 3.51 | 4.03 |
| Lean cuts | | | | | | | | | |
| Bellies, S. P. | 11.1 | 31.0 | 3.44 | 4.93 | | 9.6 | 29.5 | 2.83 | 3.96 |
| Bellies, D. S. | | | | | | 2.1 | 19.0 | .40 | .57 |
| Fat backs | | | | | | 3.2 | 5.5 | .18 | .24 |
| Plates and jowls | 2.9 | 7.2 | .21 | .30 | | 3.1 | 7.2 | .22 | .30 |
| Raw leaf | 2.3 | 8.6 | .20 | .28 | | 2.2 | 8.6 | .19 | .27 |
| P. S. lard, rend. wt. 13.9 | 8.0 | 1.11 | 1.59 | | | 12.4 | 8.0 | .99 | 1.38 |
| Fat cuts and lard | | | | | | | | | |
| Spareribs | 1.6 | 32.5 | .53 | .75 | | 1.6 | 27.0 | .42 | .61 |
| Regular trimmings | 3.3 | 15.7 | .52 | .75 | | 3.1 | 15.7 | .49 | .65 |
| Feet, tails, etc. | 2.0 | 8.1 | .16 | .23 | | 2.0 | 8.1 | .16 | .23 |
| Offal & misc. | | | | | | | | | |
| TOTAL YIELD & VALUE | 70.0 | | \$ 19.60 | \$ 28.00 | | 71.5 | | \$ 18.79 | \$ 26.29 |
| Per cwt. alive | | | Per cwt. alive | | | Per cwt. alive | | Per cwt. alive | |
| Cost of hogs | \$17.93 | | Per cwt. | \$17.60 | | Per cwt. | \$17.25 | Per cwt. | |
| Condemnation loss | .10 | | fin. | .10 | | fin. | .10 | fin. | |
| Handling and overhead | 1.10 | | yield | .96 | | yield | .86 | yield | |
| TOTAL COST PER CWT. | \$19.13 | | | \$27.33 | | | \$18.21 | | \$25.29 |
| TOTAL VALUE | 19.60 | | | 28.00 | | | 17.55 | | 24.38 |
| Cutting margin | +\$4.47 | | | +\$8.67 | | | +\$2.20 | | -\$9.81 |
| Margin last week | +\$.98 | | | +\$ 1.39 | | | +\$.45 | | -\$.33 |

showed. Total poundage of such operations amounted to 1,318,492,000 lbs. compared with 1,392,877,000 last year. October processing this year totaled 1,520,820,000 lbs., but this included an extra work week.

Individual classes of meat as beef, showed an increase in the amount placed in cure against 9,624,000 lbs. last year, but for October this year the poundage totaled 12,017,000. Pork on the other hand at 307,589,000 lbs. showed little change from last year, the accompanying table indicates. For October the figure was larger at 336,709,000 lbs.

Smoked and/or dried beef output dropped to 4,152,000 lbs. from 11,913,000 lbs. a year ago, but fell only slightly from October output of 4,773,000 lbs. Pork in this grouping increased to 189,600,000 lbs. from 187,687,000 lbs. last year. October production was a great deal more at 343,690,000 lbs.

Total output of sausage rose slightly to 108,922,000 lbs. as against 102,420,000 lbs. last year, while October prepa-

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, NOV. 3 THRU NOV. 29, 1952

| Pounds of finished product | Consumer packages |
|--|-------------------|
| Slicing and institutional | or shelf sizes |
| or sizes (3 lbs. or over) | 3 lbs.) |
| Luncheon meat | 14,959,000 |
| Canned hams | 17,598,000 |
| Corned beef hash | 387,000 |
| Chili con carne | 777,000 |
| Viennas | 513,000 |
| Frankfurters in brine | 1,000 |
| Deviled ham | 551,000 |
| Other potted or deviled meat food products | 535,000 |
| Tamales | 290,000 |
| Sliced dried beef | 37,000 |
| Liver product | 182,000 |
| Meat stew (all product) | 60,000 |
| Spaghetti meat products | 884,000 |
| Tongue (other than in kiel) | 59,000 |
| Vinegar pickled products | 1,268,000 |
| Bulk sausage | 2,000 |
| Hamburger, roasted or cured beef, meat and gravy | 67,000 |
| Soups | 3,622,000 |
| Sausage in oil | 218,000 |
| Tripe | 963,000 |
| Brains | 352,000 |
| Bacon | 105,000 |
| All other meat with meat and/or meat by-products—20% or more | 414,000 |
| Less than 20% | 199,000 |
| Total | 41,351,000 |

ration this year aggregated 147,809,000 lbs.

Volume of steak, chops and roasts dropped considerably to 53,855,000 lbs. from 88,922,000 lbs. last year, and the longer October period of output resulted in 63,979,000 lbs. this year.

Refining of lard resulted in a smaller volume of product, 123,992,000 lbs compared with 146,595,000 lbs. last year and 132,059,000 lbs. the past October.

Total volume of canning increased considerably in November, with product in the 3 lbs. and over sizes reaching 41,351,000 lbs. against 38,194,000 lbs. last year and 38,364,000 lbs. in the five week period just previous. Output in the under 3-lb. cans dropped to 122,218,000 lbs. from 139,508,000 lbs. in October, but showed a small increase over the 121,437,000 lbs. last year.

Production Of Meat Down 8 Per Cent As Slaughter Of All Animals Drops

COMMERCIAL plants under federal inspection turned out a total of 413,000,000 lbs. of meat during the week ended December 20, the U. S. Department of Agriculture has reported. This output indicated a decrease of 8 per cent from the previous week's production of 447,000,000 lbs., but 19 per

veal dropped to 13,300,000 lbs. compared with 15,900,000 lbs. the previous week, but amounted to 4,000,000 lbs. more than a year ago.

Slaughter of hogs totaled 1,748,000 animals for a considerable decrease from the 1,825,000 reported the previous week. Last year during the corre-

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 20, 1952, with comparisons

| Week Ended | Beef | | Veal | | Pork | | Lamb and Mutton | | Total Meat | |
|---------------|--------|-------|--------|-------|--------|--------------|-----------------|-------|------------|-------|
| | Number | Prod. | Number | Prod. | Number | (excl. lard) | Number | Prod. | Number | Prod. |
| Dec. 20, 1952 | 275 | 218.2 | 118 | 13.3 | 1,748 | 239.8 | 252 | 11.8 | 413 | |
| Dec. 13, 1952 | 310 | 167.1 | 137 | 15.9 | 1,825 | 249.5 | 304 | 14.3 | 447 | |
| Dec. 22, 1951 | 225 | 123.6 | 85 | 9.3 | 1,585 | 206.3 | 164 | 7.6 | 347 | |

AVERAGE WEIGHTS (LBS.)

| Week Ended | Cattle | | Calves | | Hogs | | Sheep and Lambs | | LARD PROD. | |
|---------------|--------|---------|--------|---------|------|---------|-----------------|---------|------------|-------|
| | Live | Dressed | Live | Dressed | Live | Dressed | Live | Dressed | Per | Total |
| Dec. 20, 1952 | 995 | 539 | 205 | 113 | 242 | 137 | 98 | 47 | 13.8 | 58.6 |
| Dec. 13, 1952 | 995 | 539 | 210 | 116 | 242 | 137 | 98 | 47 | 14.0 | 57.7 |
| Dec. 22, 1951 | 1,011 | 549 | 196 | 109 | 239 | 130 | 99 | 46 | 15.4 | 58.2 |

cent more than the 347,000,000 lbs. during the corresponding period last year.

Slaughter of all classes of meat animals dropped from the week before, but remained at a comparatively high rate for this time of the month. Total production of meat since September has held about 8 per cent above output during the same period last year. Slaughter of hogs was expected to fall below last year, but for the past couple of weeks has shaded 1951 by a sizeable margin.

Packers under federal inspection slaughtered a total of 275,000 head of cattle, or about 35,000 head less than the week before, but just about 50,000 more than during the same period, 1951. Production of beef, as a result, dropped to 148,200,000 lbs. from 167,100,000 lbs. the preceding week, but held nearly 25,000,000 lbs. more than the 123,600,000 lbs. a year ago.

Calf slaughter numbered 118,000 head compared with 137,000 the week before and 85,000 last year. Output of

sponding December period, the hog kill numbered 1,585,000 head. Output of pork amounted to 239,800,000 lbs. against 249,500,000 lbs. the week before and 206,300,000 lbs. last year. Processors turned out a total of 58,600,000 lbs. of lard compared with 62,000,000 lbs. the preceding week and 58,200,000 lbs. a year ago.

Sheep and lamb slaughter dropped sharply, with 252,000 estimated compared with 304,000 the week before, but remained considerably above last year's kill of 164,000 head. Production of lamb and mutton added up to a total of 11,800,000 lbs. against 14,300,000 lbs. a week ago and 7,600,000 lbs. a year ago.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 20, with comparisons:

| Week | Previous | Cor. Week |
|---------------------|------------|------------|
| Dec. 20 | Week | 1951 |
| Cured meats, pounds | 7,889,000 | 4,350,000 |
| Fresh meats, pounds | 30,489,000 | 24,488,000 |
| Lard, pounds | 3,803,000 | 4,436,000 |
| | | 16,546,000 |
| | | 19,249,000 |
| | | 8,018,000 |

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended December 15, increased 30 per cent above stocks reported on November 29, according to the American Meat Institute. Total pork stocks at 259,500,000 lbs. compared with 199,300,000 lbs. on November 29. A year ago these holdings were reported at 320,600,000 lbs. and the December 13, 1947-49 average at 314,600,000.

Total lard and rendered pork fat holdings amounted to 92,400,000 lbs. against 71,000,000 lbs. two weeks before and 67,000,000 lbs. a year ago. The two-year average was 102,200,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks earlier, last year, and 1947-49 average.

| | Dec. 13 stocks as Percentages of Inventories on | Nov. 29 | Dec. 15 | 1947-49 |
|--|---|---------|---------|---------|
| BELLIES: | | | | |
| Cured, D. S. | 137 | 92 | 119 | |
| Cured, S.P. & D.C. | 99 | 76 | 60 | |
| Frozen-for-cure, regular. | 106 | 80 | 68 | |
| Frozen-for-cure, S.P. & D.C. | 186 | 63 | 104 | |
| Total bellies | 130 | 73 | 81 | |
| HAMS: | | | | |
| Cured, S.P. regular | 100 | 100 | 47 | |
| Cured, S.P. skinned | 105 | 91 | 90 | |
| Frozen-for-cure, regular. | 141 | 72 | 56 | |
| Frozen-for-cure, skinned. | 140 | 85 | 77 | |
| Total hams | 113 | 85 | 77 | |
| PICNICS: | | | | |
| Cured, S.P. | 109 | 112 | 70 | |
| Frozen-for-cure | 205 | 93 | 124 | |
| Total picnics | 150 | 100 | 94 | |
| FAT BACKS: | | | | |
| D.S. CURED | 128 | 106 | 106 | |
| OTHER CURED AND FROZEN-FOR-CURE: | | | | |
| Cured, D.S. | 139 | 89 | 56 | |
| Cured, S.P. | 107 | 86 | 61 | |
| Total cured | 114 | 87 | 59 | |
| Frozen-for-cure, D.S. | 167 | 125 | 68 | |
| Frozen-for-cure, S.P. | 174 | 73 | 57 | |
| Total other | 133 | 82 | 67 | |
| BARRELED PORK | 111 | 143 | 88 | |
| TOT. D.S. CURED ITEMS | 134 | 97 | 104 | |
| TOT. FROZ. FOR D.S. CURE | 233 | 162 | 210 | |
| TOT. S.P. & D.C. CURED. | 103 | 85 | 71 | |
| TOT. S.P. & D.C. FROZ. | 176 | 99 | 88 | |
| TOT. CURED & D.C. FROZEN-FOR-CURE | 126 | 80 | 80 | |
| FRESH FROZEN | | | | |
| Loin and shoulder butts | | | | |
| Loin and spareribs | 176 | 73 | 78 | |
| All other | 143 | 100 | 115 | |
| Total | 157 | 85 | 94 | |
| TOT. ALL PORK MEATS. | 130 | 81 | 83 | |
| RENDERED PORK FATS. | 123 | 87 | 87 | |
| LARD | 130 | 140 | 91 | |

HOLIDAY GREETINGS

The personnel of
The McClancy Company
extends our best
wishes for a joyous
Holiday Season.



THE MCCLANCY COMPANY

1038 College
Beaumont, Texas

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Herbert J. Toups
Hazel Featherston
Alice Hammond
I. P. Renfroe
J. L. Arthur
Harold R. Shaffer
Earl M. Shurtliff
J. J. Frisbie

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

| | |
|-----------------|-----------------|
| Native steers | Dec. 23, 1952 |
| Prime, 600/800 | 53 @ 55 |
| Choice, 500/700 | 46 1/2 @ 47 1/2 |
| Choice, 700/800 | 44 @ 46 |
| Good, 700/800 | 34 1/2 @ 36 |
| Commercial cows | 26 1/2 @ 27 |
| Can. & cut. | 26 1/2 |
| Bulls | 24 1/2 |

STEER BEEF CUTS

| | |
|-------------------|-------------|
| Prime: | |
| Hindquarter | 65.0 @ 66.0 |
| Forequarter | 43.0 @ 44.0 |
| Round | 54.0 @ 56.0 |
| Trimmed full loin | 92.0 @ 93.0 |
| Flank | 10.0 @ 14.0 |
| Regular chuck | 40.0 @ 45.0 |
| Foreshank | 15.0 @ 22.0 |
| Brisket | 32.0 @ 36.0 |
| Rib | 75.0 @ 78.0 |
| Short plate | 23.0 @ 25.0 |

Choice:

| | |
|-------------------|-------------|
| Hindquarter | 57.0 @ 60.0 |
| Forequarter | 40.0 @ 42.0 |
| Round | 54.0 @ 56.0 |
| Trimmed full loin | 82.0 @ 84.0 |
| Flank | 10.0 @ 14.0 |
| Regular chuck | 40.0 @ 45.0 |
| Foreshank | 15.0 @ 22.0 |
| Brisket | 32.0 @ 36.0 |
| Rib | 57.0 @ 61.0 |
| Short plate | 23.0 @ 25.0 |

BEEF PRODUCTS

| | |
|------------------|-------------|
| Tongues, No. 1 | 32 @ 33 |
| Bones | 64 @ 68 |
| Hearts | 18 @ 18 1/2 |
| Livers, selected | 56 @ 59 |
| Livers, regular | 44 @ 45 |
| Tripe, scalded | 5 @ 5 1/2 |
| Tripe, cooked | 7 |
| Lips, scalded | 5 @ 5 1/2 |
| Lips, unscalded | 5 @ 5 1/2 |
| Lungs | 54 @ 58 |
| Melts | 6 @ 6 1/2 |
| Udders | 5 @ 5 1/2 |

BEEF HAM SETS

| | |
|----------|---------|
| Knuckles | 49 @ 50 |
| Insides | 47 @ 48 |
| Outsides | 49 @ 50 |

FANCY MEATS

| | |
|---------------------------|---------------|
| (l.c.l. prices) | |
| Beef tongues, corned | 36.00 @ 37.00 |
| Veal breads, under 12 oz. | 70 @ 72 |
| 12 oz. up | 76 @ 78 |
| Calf tongues, under 1 1/2 | 22 |
| 1 1/2 - 2 | 30 |
| Ox tails, under 1/2 lb. | 27.80 |
| Over 1/2 lb. | 27.80 |

WHOLESALE SMOKED MEATS

| | |
|--|-------------|
| (l.c.l. prices) | |
| Hams, skinned, 14/16 lbs., wrapped | 52 1/2 @ 55 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped | 55 1/2 @ 58 |
| Hams, skinned, 16/18 lbs., wrapped | 52 @ 54 |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped | 55 @ 57 |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped | 44 @ 47 |
| Bacon, fancy square cut, seedless, 12/14 lbs., wrapped | 40 @ 43 |
| Bacon, No. 1 sliced, 1-lb. open-faced layers | 46 @ 53 |

VEAL-SKIN OFF

| | |
|---------------------|-----------------|
| Carcass | (l.c.l. prices) |
| Prime, 80/110 | \$54.00 @ 58.00 |
| Prime, 110/150 | 54.00 @ 56.00 |
| Choice, 80/110 | 49.00 @ 51.00 |
| Choice, 110/150 | 45.00 @ 48.00 |
| Good, 50/80 | 35.00 @ 37.00 |
| Good, 80/110 | 37.00 @ 40.00 |
| Good, 110/150 | 37.00 @ 40.00 |
| Commercial, all wts | 26.00 @ 31.00 |

CARCASS LAMBS

| | |
|-------------------|-----------------|
| (l.c.l. prices) | |
| Prime, 30/50 | \$40.00 @ 44.00 |
| Choice, 30/50 | 40.00 @ 44.00 |
| Good, all weights | 37.00 @ 41.00 |

CARCASS MUTTON

(l.c.l. prices)

| | |
|------------------|-------------|
| Choice, 70/down | None quoted |
| Good, 70/down | None quoted |
| Utility, 70/down | None quoted |

SAUSAGE MATERIALS

FRESH

| | |
|-----------------------------------|-------------|
| Pork trim., reg. 40% bbls. | 16 |
| Pork trim., guar. 50% lean, bbls. | 17 1/2 @ 18 |
| Pork trim., 95% lean, bbls. | 45 @ 46 |
| Pork cheek meat, trimd., lbs. | 31 @ 32 |
| Pork cheek meat, trimd., 100's | 10 @ 11 |
| Pork trim., 40% lean, bbls. | 40 @ 41 1/2 |
| O.C. cow meat, bbls. | 27 |
| Beef trimmings, bbls. | 39 |
| Bon's chuck, bbls. | 22 |
| Beef head meat, bbls. | 20 |
| Beef cheek meat, trimd., bbls. | 23 |
| Shank meat, bbls. | 41 |
| Veal trim., bon's, bbls. | 31 |

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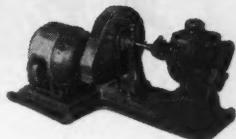


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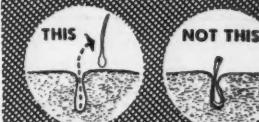
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The flavor attributes of natural spices — whose use pre-dates the Bible — are based on a balance brought about through sun, soil and nature's own processes of growth. The incomparable flavor of natural spices comes from the balance of essential oils, oleoresins, and other complex organic compounds. No one component supplies all the flavor. When the delicate balance is disturbed, the flavor cannot be the same. You get perfect, balanced flavor in the natural product!

DOMESTIC SAUSAGE

| (l.c.l. prices) | | |
|---------------------------|----|---------|
| Pork sausage, hog casings | 43 | @46 |
| Pork sausage, sheep cas. | 50 | @55 |
| Frankfurters, sheep cas. | 55 | @63.7 |
| Frankfurters, skinless | 43 | @46 |
| Bologna | 38 | @48 |
| Bologna, artificial cas. | 41 | @45 |
| Smoked liver, hog bungs | 43 | @49 1/4 |
| New Eng. lunch, spec. | 66 | @69 |
| Tongue and blood | 48 | @51 |
| Souse | 36 | @38 |
| Polish sausage, fresh | 50 | @56 |
| Polish sausage, smoked | 54 | |

SEEDS AND HERBS

| (l.c.l. prices) | | |
|------------------------|----|----|
| Caraway seed | 15 | 20 |
| Comino seed | 22 | 29 |
| Mustard seed, fancy | 23 | .. |
| Yellow American | 18 | 29 |
| Oregano | 23 | 29 |
| Coriander, Morocco, | | |
| Natural, No. 1 | 13 | 17 |
| Marjoram, French | 34 | 45 |
| Sage, Dalmatian, No. 1 | 60 | 70 |

CURING MATERIALS

| | Cwt. |
|--|------|
|--|------|

| | |
|---|---------|
| Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. | \$ 9.30 |
| Saltcutter, n. ton, f.o.b. N.Y. | 11.25 |
| Dbl. refined gran. | 14.00 |
| Small crystals | 15.40 |
| Medium crystals | 15.40 |

| | |
|--|---------|
| Pure rfd., gran. nitrate of soda | 5.25 |
| Pure rfd., powdered nitrate of soda | 6.25 |
| Salt | Per ton |
| Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo. | \$22.00 |
| Granulated Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo. | 25.50 |

| | |
|--|---------|
| Salt | Per ton |
| Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo. | \$22.00 |
| Granulated Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo. | 25.50 |
| Sugar | Per ton |
| Sugar, 96 basis, f.o.b. N.Y. | 6.40 |

| | |
|---|-------------|
| Refined standard cane gran., basis | 8.65 |
| Refined standard beet gran., basis | 8.45 |
| Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% | 8.35 @ 8.45 |
| Cerelose dextrose, per cwt. | 1.20 |
| L.C.L. ex-warehouse, Chgo. | 7.82 |

| | |
|----------------|------|
| C/L Del. Chgo. | 7.72 |
|----------------|------|

SPICES

| (Basis Chgo., orig. bbls., bags, bales) | Whole | Ground |
|---|-------|--------|
|---|-------|--------|

| | | |
|-----------------------|------|------|
| Allspice, prime | 35 | 39 |
| Resifted | 41 | |
| Chili Powder | 47 | |
| Chili Pepper | 47 | |
| Cloves, Zanzibar | 1.81 | 1.94 |
| Ginger, Jam., unbl. | 26 | 32 |
| Ginger, African | 24 | 29 |
| Mace, fancy, Banda | | |
| East Indies | 1.36 | |
| West Indies | 1.31 | |
| Mustard, flour, fancy | 37 | |
| No. 1 | 33 | |
| West Ind. Nutmeg | 51 | |
| Paprika, Spanish | 72 | |
| Pepper, Cayenne | 58 | |
| Red, No. 1 | 50 | |
| Papper, Packers | 1.71 | 1.98 |
| Pepper, white | 1.73 | 1.86 |
| Malabar | 1.69 | 1.84 |
| Black Lampong | 1.60 | 1.84 |

PACIFIC COAST WHOLESALE MEAT PRICES

| FRESH BEEF (Carcass): | Los Angeles | San Francisco | No. Portland |
|-----------------------|-----------------|-----------------|-----------------|
| Dec. 23 | Dec. 18 | Dec. 23 | Dec. 23 |
| Choice: | | | |
| 500-600 lbs. | \$45.00 @ 47.00 | \$47.00 @ 48.00 | \$42.00 @ 46.00 |
| 600-700 lbs. | 42.00 @ 44.00 | 46.00 @ 47.00 | 41.00 @ 44.00 |
| Good: | | | |
| 500-600 lbs. | 38.00 @ 41.00 | 44.00 @ 45.00 | 40.00 @ 44.00 |
| 600-700 lbs. | 36.00 @ 38.00 | 40.00 @ 44.00 | 38.00 @ 42.00 |
| Commercial: | | | |
| 350-600 lbs. | 35.00 @ 37.00 | 36.00 @ 40.00 | 34.00 @ 39.00 |

COW:

| | | | |
|----------------------|---------------|---------------|---------------|
| Commercial, all wts. | 28.00 @ 31.00 | 30.00 @ 36.00 | 26.00 @ 34.00 |
| Utility, all wts. | 26.00 @ 29.00 | 27.00 @ 32.00 | 25.00 @ 31.00 |

| FRESH CALF: | (Skin-Off) | (Skin-Off) | (Skin-Off) |
|-------------|------------|------------|------------|
|-------------|------------|------------|------------|

| | | | |
|---------------|---------------|----------------|---------------|
| Choice: | | | |
| 200 lbs. down | 45.00 @ 47.00 | 45.00 @ 49.00n | 46.00 @ 50.00 |
| Good: | | | |
| 200 lbs. down | 43.00 @ 45.00 | 44.00 @ 47.00 | 44.00 @ 49.00 |

FRESH LAMB (Carcass):

| | | | |
|----------------|---------------|---------------|---------------|
| Prime: | | | |
| 40-50 lbs. | 40.00 @ 43.00 | 44.00 @ 45.00 | 39.00 @ 42.00 |
| 50-60 lbs. | 40.00 @ 43.00 | 42.00 @ 44.00 | |
| Choice: | | | |
| 40-50 lbs. | 40.00 @ 43.00 | 44.00 @ 45.00 | 39.00 @ 42.00 |
| 50-60 lbs. | 40.00 @ 43.00 | 42.00 @ 44.00 | |
| Good, all wts. | 35.00 @ 40.00 | 40.00 @ 43.00 | 37.00 @ 40.00 |

MUTTON (EWE):

| | | | |
|----------------------|---------------|---------------|---------------|
| Choice, 70 lbs. down | 18.00 @ 20.00 | 20.00 @ 24.00 | 17.00 @ 21.50 |
| Good, 70 lbs. down | 18.00 @ 20.00 | 16.00 @ 20.00 | |

| FRESH PORK CARCASSES (Packer Style): | (Shipper Style) | (Shipper Style) |
|--------------------------------------|-----------------|-----------------|
| 80-120 lbs. | 34.00 @ 36.00 | 32.00 @ 34.00 |
| 120-160 lbs. | 28.50 @ 30.00 | 28.00 @ 29.50 |

FRESH PORK CUTS No. 1:

| | | | |
|------------|---------------|---------------|---------------|
| LOINS: | | | |
| 8-10 lbs. | 42.00 @ 45.00 | 42.00 @ 46.00 | 42.00 @ 48.00 |
| 10-12 lbs. | 42.00 @ 45.00 | 42.00 @ 46.00 | 40.00 @ 45.00 |
| 12-16 lbs. | 41.00 @ 43.00 | 40.00 @ 44.00 | 39.00 @ 44.00 |

| PICNICS: | | | |
|----------|---------------|---------------|---------------|
| 4-8 lbs. | 35.00 @ 40.00 | 34.00 @ 36.00 | 36.00 @ 39.00 |

| PORK CUTS No. 1: | (Smoked) | (Smoked) | (Smoked) |
|------------------|----------|----------|----------|
|------------------|----------|----------|----------|

| | | | |
|---------------|---------------|---------------|---------------|
| HAM, Skinned: | | | |
| 10-14 lbs. | 50.00 @ 54.00 | 56.00 @ 61.00 | 53.50 @ 60.00 |
| 14-18 lbs. | 50.00 @ 54.00 | 56.00 @ 61.00 | 53.50 @ 60.00 |

| | | | |
|--------------------------|---------------|---------------|---------------|
| BACON, "Dry Cure" No. 1: | | | |
| 6-8 lbs. | 45.00 @ 54.00 | 44.00 @ 50.00 | 47.00 @ 52.00 |
| 8-10 lbs. | 38.00 @ 48.00 | 42.00 @ 48.00 | 42.00 @ 49.00 |
| 10-12 lbs. | 38.00 @ 48.00 | 42.00 @ 48.00 | 40.00 @ 47.00 |

| | | | |
|-------------------------|---------------|---------------|---------------|
| LARD, Refined: | | | |
| 1-lb. cartons | 13.50 @ 14.50 | 15.00 @ 16.00 | 13.00 @ 16.00 |
| 50-lb. cartons and cans | 12.00 @ 13.50 | 14.00 @ 15.00 | 11.00 @ 14.00 |
| Terriers | 11.50 @ 12.50 | | |

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS

TUESDAY, DEC. 23, 1952

REGULAR HAMS

Fresh or F.F.A.

Frozen

8-10

10-12

12-14

14-16

47½n

47½n

46n

45½n

45½n

BOILING HAMS

Fresh or F.F.A.

Frozen

16-18

18-20

20-22

44½n

43½n

41½n

41½n

SKINNED HAMS

Fresh or F.F.A.

Frozen

10-12

12-14

14-16

16-18

18-20

20-22

22-24

24-25

25-30

25/up

39½

FAT BACKS

Fresh or Frozen

Cured

6-8

8-10

10-12

12-14

14-16

16-18

18-20

20-25

25/up

6½n

6½n

7n

7 @ 10½

10

12½

12n

12½

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Tuesday, December 23, 1952

The tightening up of offerings in the tallow and grease market is keeping prices in a firm position. Continued eastern inquiry is also a contributing factor. Few tanks of choice white grease traded at 5½c, c.a.f. East. Several tanks of bleachable fancy tallow also sold at 5½c, delivered East. Tank of yellow grease sold at 3½c, c.a.f. Chicago. Few more tanks of yellow grease changed hands at 3½c, also c.a.f. Chicago. Special tallow sold at 4½c, c.a.f. Chicago, several tanks involved. Couple more tanks of choice white grease sold at 5½c, c.a.f. East.

On Friday of last week, additional tanks of choice white grease and bleachable fancy tallow moved at 5½c, delivered East; some renderers' bleachable fancy tallow also moved same basis. Later asking price on choice white grease was upped ½c at 5½c, East.

At the start of the new week, offerings remained on the light side, with sellers reportedly holding for higher levels, and keeping a close watch on the lard market, which has been on the "bull side" the past few days. Choice white grease traded at 5½c, c.a.f. East, volume moderate. Yellow grease sold at 3½c, c.a.f. Chicago, two sales, and four tanks involved. Two tanks of No. 1 tallow sold at 3½c, delivered Chicago, and sellers asking 4c and better. Few tanks of No. 2 tallow sold at 4½c, c.a.f. New Orleans.

On Tuesday a firm bid of 5½c, East, was in the market for choice white grease, and a few tanks reported selling that way later in the day. Some items brought fractionally higher levels in the mid-west area. Few tanks of B-white grease sold at 4½c, c.a.f. Chicago. Couple tanks of choice white grease traded at 5c, also c.a.f. Chicago. Few tanks of prime tallow traded at 4½c, delivered Chicago. Few tanks of

NOV. SHORTENING, EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments to all interests dropped to 259,665,000 lbs. in November from 336,737,000 lbs. in October, the Institute of Shortening and Edible Oils has reported. Of the November amount, 106,039,000 lbs. of 40.9 per cent was shortening. Edible oil shipments amounted to 144,897,000 lbs., or 55.8 per cent of the November total.

Shipments to agencies of the federal government and federal government controlled corporations and shipments for commercial export totaled 8,729,000 lbs. compared with 10,399,000 lbs. in October.

VEGETABLE OILS

Tuesday, Dec. 23, 1952

| | |
|---|--------|
| Crude cottonseed oil, carlots, f.o.b. mills | |
| Valley | 14½ n |
| Southeast | 14½ n |
| Texas | 13½ b |
| Corn oil in tanks, f.o.b. mills | 14½ pd |
| Peanut oil, f.o.b. Southern mills | 27n |
| Soybean oil, Decatur | 13½ pd |
| Coconut oil, f.o.b. Pacific Coast | 15½ a |
| Cottonseed foots | |
| Midwest and West Coast | 1 @ 1½ |
| East | 1 @ 1½ |

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Tuesday, Dec. 23, 1952

| | |
|--------------------------|----|
| White domestic vegetable | 28 |
| White animal fat | 28 |
| Milk churned pastry | 24 |
| Water churned pastry | 23 |

OLEO OILS

(F.O.B. Chicago)

| | |
|-------------------------------------|--------|
| Prime oleo stearine (slack barrels) | 7½ @ 8 |
| Extra oleo oil (drums) | 11 |

No. 2 tallow sold at 4½c, c.a.f. East. Few tanks of yellow grease sold at 3½c, and several more tanks of same at 4c, all c.a.f. Chicago. Yellow grease also reported as selling at 4½c, c.a.f. East, few tanks involved. Special tallow traded at 4½c and 4½c, c.a.f. Chicago.

TALLOWS: Tuesday's quotations: edible tallow, 6½c; fancy tallow, 7

VEGETABLE OILS

Tuesday, December 23, 1952

Trading of vegetable oils was extremely light Monday; however, most selections firmed up pricewise due to scarcity of offerings, especially soybean oil. Some sources reported sales of December shipment at 13½c, but these sales were not general as most business was transacted at 13½c for this shipment. January shipment cashed at 12½c with continued bids later at that level. February shipment, re-sale, moved at 12½c and March sold at 12½c. April through June shipments sold at 12½c, but purchase was presumably not refiner. Most buying interest was at 12c.

Cottonseed oil was offered in the Valley at 14½c and bid at 14c. The market was pegged at 14½c in the Southeast, nominal basis. Limited amounts of material moved in Texas at 13½c, common points. Corn oil was offered early at 14½c and later sold that way. Supplies of peanut oil continued hard to uncover and, although some in the trade raised their ideas to 27c, nominal, the market was still generally quoted at 26c, same basis. Coconut oil continued to be offered at 15½c, unchanged from the close of last week.

A considerable volume of soybean oil trading was accomplished Tuesday at an advance in prices for all shipments. December shipment traded early at 13½c and later at 13½c. January shipment sold at 13c and February shipment moved at 12½c with later bids at 12½c without action. March shipment

color, 5½c; bleachable fancy tallow, 5c; prime tallow, 4½c; special tallow, 4½c; No. 1 tallow 3½c; and No. 2 tallow, 3½c.

GREASES: Tuesday's quotations: choice white grease, 5@5½c; A-white grease, 4½c; B-white grease, 4½c; yellow grease, 3½c; house grease, 3½c; and brown grease, 2½c@3c.

SHIPPERS OF MIXED CARS OF PORK, BEEF, SAUSAGE, LARD, CANNED MEATS AND PROVISIONS

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cashed at 12½c and April through June at 12½c. July through September shipments were offered at 12½c with best buying interest at 12c.

No movement of cottonseed oil was recorded and the market was unchanged from the previous day. The market was in a strong position, however, and possible movement was anticipated at higher levels. A tank or two of corn oil reportedly moved at 14½c. Peanut oil was quoted at a firm 27c in some quarters, while others held fast to a 26c nominal price. December shipment coconut oil was offered at 15½c, but no activity at that level could be confirmed.

CANADIAN MARGARINE

Oleomargarine production in Canada decreased during November, the Dominion Bureau of Statistics has reported. January-November output increased over last year. November production amounted to 9,119,000 lbs. compared with 11,061,000 lbs. during October, and 9,315,000 lbs. during November, last year. The 11-month total amounted to 96,666,000 lbs. against 96,743,000 lbs. last year.

Stocks held by manufacturers, wholesalers and other warehouses on December 1 amounted to 2,834,000 lbs. This was compared with 2,618,000 lbs. on November 1, and 2,480,000 lbs. on December 1, last year.

CORN OIL: Advanced ¼c in light trade.

SOYBEAN OIL: Up ½c compared with last Tuesday's sales.

PEANUT OIL: Market continues strong and quoted at 27c in some directions.

COCONUT OIL: Offerings priced up ¾c from last week's levels.

COTTONSEED OIL: Activity limited at ¾c gain.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, DEC. 19, 1952

| | Open | High | Low | Close | Prev. |
|--------|-----------|--------|--------|--------|-------|
| Jan. | 16.65b | 16.65b | 16.65b | 16.65b | |
| Mar. | 16.60 | 16.65 | 16.58 | 16.58 | |
| May | 16.43b | 16.52b | 16.43b | 16.43b | |
| July | 16.36b | 16.48 | 16.37 | 16.37 | |
| Sept. | 15.90b | 16.01b | 15.96b | 15.96b | |
| Oct. | 15.80b | 15.85b | 15.85 | 15.85 | |
| Dec. | 15.80n | 15.60b | 15.60b | 15.60b | |
| Sales: | 201 lots. | | | | |

MONDAY, DEC. 22, 1952

| | Open | High | Low | Close | Prev. |
|--------|-----------|--------|--------|--------|--------|
| Jan. | 16.58b | 16.60b | 16.60b | 16.65b | |
| Mar. | 16.61 | 16.76 | 16.69 | 16.69 | 16.65 |
| May | 16.48 | 16.62 | 16.50 | 16.50 | 16.52b |
| July | 16.41b | 16.54 | 16.43 | 16.43 | 16.48 |
| Sept. | 15.90b | 15.98b | 16.01b | 15.98b | 15.96b |
| Oct. | 15.80b | 15.88 | 15.80b | 15.85b | 15.85b |
| Dec. | 15.80n | 15.70n | 15.70n | 15.70n | 15.80b |
| Sales: | 150 lots. | | | | |

TUESDAY, DEC. 23, 1952

| | Open | High | Low | Close | Prev. |
|--------|-----------|--------|--------|--------|--------|
| Jan. | 16.60b | 16.75 | 16.75 | 16.60b | 16.65b |
| Mar. | 16.67 | 16.83 | 16.65 | 16.77 | 16.60b |
| May | 16.50b | 16.68 | 16.54 | 16.64b | 16.50 |
| July | 16.38b | 16.59 | 16.53 | 16.54b | 16.43 |
| Sept. | 15.93b | 16.00 | 16.00 | 16.06b | 15.98b |
| Oct. | 15.80b | 15.88 | 15.80b | 15.80b | 15.85b |
| Dec. | 15.70n | 15.70n | 15.70n | 15.70n | 15.70n |
| Sales: | 228 lots. | | | | |

WEDNESDAY, DEC. 24, 1952

See page 31 for Wednesday's prices.

THURSDAY, DEC. 25, 1952

CHRISTMAS DAY

(Legal Holiday)

No trading

BY-PRODUCTS MARKETS

(Chicago, Tuesday, Dec. 23)

Blood

| | Unit |
|--------------------------------------|-------|
| Unground, per unit of ammonia (bulk) | *6.50 |

Digestor Feed Tankage Materials

| | Unit |
|------------------------|------------|
| Low test | *7.50 |
| High test | *6.75@7.00 |
| Liquid stick tank cars | 3.00@3.25 |

Packinghouse Feeds

| | Carlots, per ton |
|--|------------------|
| 50% meat and bone scraps, bagged | 105.00@110.00 |
| 50% meat and bone scraps, bulk | 95.00@100.00 |
| 55% meat scraps, bulk | 105.00 |
| 60% digester tankage, bulk | 102.50@105.00 |
| 60% digester tankage, bagged | 110.00@115.00 |
| 80% blood meal, bagged | 140.00 |
| 70% standard steamed bone meal, bagged | 95.00 |

Fertilizer Materials

| | Per unit |
|--|----------|
| High grade tankage, ground, per unit ammonia | \$6.25 |
| Hoof meal, per unit ammonia | 7.00n |

Dry Rendered Tankage

| | Per unit Protein |
|-----------|------------------|
| Low test | *1.85n |
| High test | *1.55 |

Gelatine and Glue Stocks

| | Per cwt. |
|---|-------------|
| Calf trimmings (limed) | \$1.75@2.00 |
| Hide trimmings (green, salted) | 20.00@25.00 |
| Cattle jaws, skulls and knuckles, per ton | 65.00n |
| Pig skin scraps and trimmings, per lb. | 5½ |

Animal Hair

| | Per ton |
|----------------------------|--------------|
| Winter coil dried | *55.00@60.00 |
| Summer coil dried | 37.50n |
| Cattle switches, per piece | 5½ |
| Winter processed, gray, lb | 9 @10n |
| Summer processed, gray, lb | 3 @3½n |

n—nominal. a—asked.

*Quoted delivered basis.



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STEDMAN FOUNDRY & MACHINE COMPANY, INC.

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General Office & Works: AURORA, INDIANA

HIDES AND SKINS

Big packer hides sold late Monday and Tuesday at steady prices to $\frac{1}{2}$ c lower—Small packer hide market quiet with bids at lower levels—Calf and kipskin market nominally unchanged—Sheepskin sales at generally steady levels.

CHICAGO

PACKER HIDES: It was difficult to fathom just how broad interest for big packer hides was Monday. Offering lists were not released although packers ascertained some buying interest for branded cows at 15c. A few bids for heavy River native steers at 16c were also reported. The general feeling in the trade was that steady prices would prevail this week while others were of the opinion that a weaker trend would develop due to light River native cows trading last at 18c.

Late Monday, branded cows sold steady and 4,300 moved at 15c and light River native cows, December take-off, brought 18c.

Activity was accomplished in the big packer hide market Tuesday at steady levels to $\frac{1}{2}$ c off for some selections. About 4,000 light native steers sold at 19 $\frac{1}{2}$ c and 1,000 ex-lights sold at 21 $\frac{1}{2}$ c. Some 10,000 heavy River native steers

brought 16c and a mixed lot of 900 light and ex-light native steers sold at steady prices. About 1,400 ex-light Texas steers sold at 18 $\frac{1}{2}$ c and 1,000 Colorados moved at 12 $\frac{1}{2}$ c. Some 4,600 light native cows sold at 18c.

There was trading of heavy native cows, and 3,000 St. Pauls and Chicagoos brought 16c and 4,200 Rivers moved at 15 $\frac{1}{2}$ c. Large outside independent packers were involved in trading of branded cows and about 3,600 sold at 15c and 15 $\frac{1}{2}$ c. Also traded were heavy cows at 16c heavy native steers at an equal figure, light cows at 18c and Colorado steers at 12 $\frac{1}{2}$ c.

SMALL PACKER AND COUNTRY HIDES: Action was slow in forthcoming in the small packer hide market and buyers were bidding down on the 48@52-lb. average. This average was quoted at 15 $\frac{1}{2}$ c, quality and shipping points considered. Offerings of the 60-lb. average were priced at 15@15 $\frac{1}{2}$ c, but it was doubtful if movement would be achieved at those levels. Two cars of country hides moved late last week at 11 $\frac{1}{2}$ c and a car of 48@50-lb. average reportedly sold at 12c.

CALFSKINS AND KIPSKINS: No movement of either selection was heard

this week and the market was nominally unchanged.

SHEEPSKINS: Prices were mostly unchanged this week and a car of No. 1 shearlings sold steady at 2.25. Inquiry was evidenced for No. 2's and No. 3's, but no activity was experienced. The No. 2's were pegged at 1.50@1.60 and the No. 3's at 1.00@1.10. Fall clips were quoted in a range of 2.75@3.00 and a mixed car of No. 1 shearlings and fall clips brought 2.25 and 2.75, respectively. The pickled skin market maintained a strong position with sales at 14.00 reported.

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | | Week ended | Previous | Cor. Week |
|--------------------|----------------------|------------------------------------|----------------------|------------------|
| | | Dec. 23 | Week | 1951 |
| Nat. steers..... | 10 @19 $\frac{1}{2}$ | 18 $\frac{1}{2}$ @19 $\frac{1}{2}$ | 19 | 26n |
| Hvy. Texas | | | | |
| strs..... | 14 $\frac{1}{2}$ | 14 $\frac{1}{2}$ | 17 $\frac{1}{2}$ | |
| Hvy. buti. | | | | |
| brand'd stra. | 14 $\frac{1}{2}$ | 14 $\frac{1}{2}$ | 17 $\frac{1}{2}$ | |
| Hvy. Col. stra. | 12 $\frac{1}{2}$ | 13 | 16 $\frac{1}{2}$ | |
| Ex. light Tex. | | | | |
| strs..... | 18 @18 $\frac{1}{2}$ | 18n | 23 $\frac{1}{2}$ | |
| Brand'd cows..... | 15 @15 $\frac{1}{2}$ | 15 @15 $\frac{1}{2}$ | 20 $\frac{1}{2}$ | |
| Hvy. nat. cows | 16 | 16 $\frac{1}{2}$ | 20 $\frac{1}{2}$ @21 | |
| Lt. nat. cows | 18 | 18 $\frac{1}{2}$ | 21 $\frac{1}{2}$ @26 | |
| Nat. bulls..... | 11 | 11 | 15 $\frac{1}{2}$ | |
| Brand'd bulls..... | 10 | 10 | 14 $\frac{1}{2}$ | |
| Calfskins, Nor. | | | | |
| 10/15..... | 47 $\frac{1}{2}$ @50 | 47 $\frac{1}{2}$ @50 | 38 | 38 $\frac{1}{2}$ |
| 10/down..... | 45 | 45 | .. | |
| Kips, Nor. | | | | |
| nat. 15/25.37 | 37 @40 | 37 @40 | 35 | |
| Kips, Nor. | | | | |
| branded..... | 32 @35 | 32 @35 | 32 $\frac{1}{2}$ | |

SMALL PACKER HIDES

| STEERS AND COWS: | | | |
|-----------------------|-----------------------|-----------------------|-----|
| 60 lbs. and over..... | 14 $\frac{1}{2}$ @15n | 14 $\frac{1}{2}$ @15n | ... |
| 50 lbs. | 15 $\frac{1}{2}$ @16n | 15 $\frac{1}{2}$ @16n | ... |

SMALL PACKER SKINS

| Calfskins, under | | | |
|------------------|-------------|-------------|--------|
| 15 lbs..... | 35 @ 37n | 37 @ 40n | 30 |
| 10/down..... | 30 | 30 | 25 @27 |
| Kips, 15/30..... | 1.50 @1.65n | 1.50 @1.65n | 1.00 |
| Slunks, | | | |
| hairless..... | 50n | 50n | 40n |

SHEEPSKINS

| Pkr. shearlings, | | | |
|------------------|-------------|-------------|------------|
| No. 1..... | 2.25 | 2.25 | 3.00 |
| Dry Pelts..... | 30 @ 31n | 30 @ 31n | 35 @36 |
| Horsehides, | | | |
| untrnd..... | 8.00 @8.50n | 8.00 @8.50n | 7.50 @8.00 |

N.Y. HIDE FUTURES

| FRIDAY, DEC. 19, 1952 | | | | |
|-----------------------|--------|-------|-------|---------------|
| | Open | High | Low | Close |
| Jan. | 18.20b | 18.60 | 18.48 | 18.60 |
| Apr. | 15.98 | 15.98 | 16.05 | 16.05 |
| July | 15.50b | .. | .. | 15.60b-75a |
| Oct. | 15.20b | .. | .. | 15.35b-50a |
| Jan. '54. | 14.90b | .. | .. | 15.05b-22a |
| Apr. '54. | 14.65b | .. | .. | 14.85b-15.00a |
| Sales: 24 lots. | | | | |

MONDAY, DEC. 22, 1952

| MONDAY, DEC. 22, 1952 | | | | |
|-----------------------|--------|-------|-------|---------------|
| Jan. | 18.48 | 18.85 | 18.46 | 18.80 |
| Apr. | 16.05b | 16.15 | 16.05 | 16.05 |
| July | 15.60b | 15.75 | 15.75 | 77a |
| Oct. | 15.20b | .. | .. | 15.35b-50a |
| Jan. '54. | 15.00b | .. | .. | 15.05b-22a |
| Apr. '54. | 14.65b | .. | .. | 14.85b-15.10a |
| Sales: 24 lots. | | | | |

TUESDAY, DEC. 23, 1952

| TUESDAY, DEC. 23, 1952 | | | | |
|------------------------|--------|-------|-------|---------------|
| Jan. | 18.65 | 18.75 | 18.50 | 18.50 |
| Apr. | 16.05b | .. | .. | 15.96b-16.00a |
| July | 15.60 | 15.65 | 15.60 | 15.50b-60a |
| Oct. | 15.40 | 15.30 | 15.29 | 15.24b-30a |
| Jan. '54. | 15.10 | .. | .. | 15.00b-10a |
| Apr. '54. | 14.95 | .. | .. | 14.75b-90a |
| Sales: 16 lots. | | | | |

WEDNESDAY, DEC. 24, 1952

| WEDNESDAY, DEC. 24, 1952 | | | | |
|--------------------------|--------|-------|-------|------------|
| Jan. | 18.35b | 18.50 | 18.50 | 18.50 |
| Apr. | 15.85b | 15.90 | 15.75 | 15.85 |
| July | 15.35b | 15.47 | 15.47 | 15.35b-40a |
| Oct. | 15.05b | 15.05 | 15.05 | 15.05 |
| Jan. '54. | 14.85b | .. | .. | 14.80 |
| Apr. '54. | 14.60b | .. | .. | 14.55b-70a |
| Sales: 14 lots. | | | | |

THURSDAY, DEC. 25, 1952

| THURSDAY, DEC. 25, 1952 | | | | |
|-------------------------|--|--|--|--|
| CHRISTMAS DAY | | | | |
| (Legal Holiday) | | | | |
| No trading | | | | |

It costs no more to feed and produce a No. 1 grade hog which yields 50 per cent of its weight in lean meat cuts than it does to turn out a No. 3, which yields only 45 per cent lean cuts.

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PHILADELPHIA FRESH MEATS

(Monday, Dec. 22)
WESTERN DRESSED

| | |
|-----------------|---------------|
| BEEF (STEER): | |
| Prime, 800-900 | \$54.00@56.50 |
| Choice, 600-800 | 49.25@52.50 |
| Choice, 800-900 | 48.00@50.50 |
| Good, 500-700 | 38.50@42.50 |
| Commercial | 33.00@36.00 |

| | |
|----------------------|-------------|
| COW: | |
| Commercial, all wts. | 27.00@32.00 |

VEAL (SKIN-OFF):

| | |
|----------------------|-------------|
| Prime, 80-110 | None |
| Prime, 110-150 | None |
| Choice, 50-80 | None |
| Choice, 80-110 | 50.00@54.00 |
| Choice, 110-150 | 48.00@53.00 |
| Good, 50-80 | 36.00@40.00 |
| Good, 80-110 | 40.00@44.00 |
| Good, 110-150 | 38.00@43.00 |
| Commercial, all wts. | 26.00@34.00 |
| Utility, all wts. | 22.00@26.00 |

CALF (SKIN-OFF):

| | |
|----------------------|------|
| Prime, 200/down | None |
| Choice, 200/down | None |
| Good, 200/down | None |
| Commercial, all wts. | None |

SPRING LAMB:

| | |
|-----------------|-------------|
| Prime, 50/down | 45.00@46.00 |
| Prime, 50/60 | 42.00@45.00 |
| Choice, 50/down | 44.00@46.00 |
| Good, all wts. | 40.00@43.00 |

PORK CUTS—CHOICE LOINS:

| | |
|------------------------------|-------------|
| (Bladeless included) 12/down | 39.00@41.00 |
| (Bladeless included) 12-16 | 38.00@39.00 |
| (Bladeless included) 16-20 | 36.00@37.00 |
| BUTTS, BOSTON STYLE, 4-8 | 37.00@40.00 |
| SPARERIBS, 3 lbs. down | 37.00@39.00 |

LOCAL DRESSED

| STEER BEEF CUTS: | Prime | Choice |
|---------------------|-----------------|---------------|
| Hindquarters | \$ 65.00@ 67.00 | \$57.00@62.00 |
| F'd, no flank | 61.00@ 63.00 | 59.00@62.00 |
| Hip r'd, with flank | 59.00@ 61.00 | 56.00@58.00 |
| Full loin, tr. | 88.00@ 92.00 | 80.00@85.00 |
| Short loin, tr. | 116.00@120.00 | 85.00@95.00 |
| Sirloin, B-bone in | None quoted | None quoted |
| Flank | 15.00@ 17.00 | 15.00@17.00 |
| Rib | 70.00@ 75.00 | 60.00@65.00 |
| Arm chuck | 46.00@ 48.00 | 42.00@45.00 |
| Cr. cut chuck | 45.00@ 47.00 | 41.00@46.00 |
| Brisket | 39.00@ 42.00 | 39.00@42.00 |

MEAT AND LARD PRODUCTION IN U. S. BY MONTHS

Monthly meat and lard production in million pounds in the United States for 1952 is shown in the following table, with ten-month totals compared with the year before:

Lamb & Total

| Month | Beef | Veal | Pork ¹ | Mutton | Meat ² | Lard ² |
|-----------------|-------|------|-------------------|--------|-------------------|-------------------|
| Jan. | 811 | 75 | 1,130 | 54 | 2,070 | 287 |
| Feb. | 721 | 66 | 945 | 52 | 1,784 | 255 |
| Mar. | 685 | 70 | 925 | 51 | 1,732 | 248 |
| Apr. | 703 | 72 | 839 | 50 | 1,664 | 225 |
| May | 742 | 77 | 736 | 49 | 1,604 | 195 |
| June | 699 | 83 | 727 | 46 | 1,555 | 185 |
| July | 786 | 94 | 654 | 43 | 1,577 | 168 |
| Aug. | 795 | 101 | 637 | 49 | 1,582 | 155 |
| Sept. | 841 | 111 | 721 | 59 | 1,732 | 166 |
| Oct. | 933 | 128 | 894 | 68 | 2,023 | 208 |
| Jan.-Oct., 1952 | 7,716 | 877 | 8,209 | 521 | 17,323 | 2,092 |
| Jan.-Oct., 1951 | 7,082 | 813 | 8,000 | 420 | 16,405 | 2,032 |

¹Excludes lard and rendered pork fat. ²Includes rendered pork fat.

Champ Steer Dressed Record 68%

Highest dressing percentage on record for a grand champion steer at the International was made by this year's winner, Ohio's Leader 2d, roan Short-horn which won the title. Slaughtered on December 10, the animal dressed out 68.09 per cent of live weight.

Weighing 1,100 lbs. alive, the steer yielded a carcass weighing 749 lbs. A check made by the American Short-horn Breeders' Association of records dating back 23 years, found none that beat the yield of the 1952 champion steer. It graded prime.

WEEK'S CLOSING MARKETS

WEDNESDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.00; average, \$17.60. Provision prices were quoted at follows: Under 12 pork loins, 39 1/2@40; 10/14 green skinned hams, 48 1/2@50; Boston butts, 35; 16/down pork shoulders, 29 nominal; 3/down spareribs, 34 1/4; 8/12 fat backs, 7@7 1/2; regular pork trimmings, 17 nominal; 18/20 DS bellies, 20 nominal; 4/6 green picnics, 29; 8/up green picnics, 26 1/2.

P.S. loose lard was quoted at 8.12 1/2 nominal and P.S. lard in tierces at 8.25 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Jan. 16.88B Mar. 16.89-87; May 16.71; July 16.62; Sept. 16.17B-18A; Oct. 15.89B-98A; and Dec. 15.75n; Sales: 140 lots.

There is one chance out of 12 that a heifer twin of a bull calf will develop to be a normal breeding cow. This can easily be determined by a blood test. If similar, the heifer will be sterile, but the bull is rarely affected.—Michigan State College.

November Kill By Regions

United States federally inspected slaughter by regions from data furnished by the Bureau of Animal Industry for November 1952 with comparisons:

| Region | (Thousand head) | | |
|-------------------------|-----------------|--------|-------|
| | Cattle | Calves | Hogs |
| N. Atlantic States | 87 | 77 | 482 |
| S. Atlantic States | 31 | 22 | 176 |
| N. C. States—Eastern | 232 | 148 | 1,411 |
| N. C. States—S. Western | 306 | 82 | 2,479 |
| S. Central States | 140 | 45 | 580 |
| Mountain States | 153 | 100 | 325 |
| Pacific States | 60 | 7 | 69 |
| Total | 1,151 | 510 | 5,772 |
| October, 1952 | 1,390 | 602 | 5,492 |
| November, 1951 | 1,122 | 457 | 6,531 |

Other animals slaughtered under Federal inspection, number of head: Nov. 1952: horses 28,070, goats 1,323; Nov. 1951 horses 33,843, goats 3,709.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 20, 1952, were 3,932,000 lbs.; previous week, 5,065,000 lbs.; same week 1951, 2,498,000 lbs.; 1952, to date 236,962,000 lbs.; same period 1951, 243,128,000 lbs.

Shipments for the week ended December 20, 1952, totaled 4,367,000 lbs.; previous week 4,643,000 lbs.; corresponding week, 1951, 2,293,000 lbs.; this year to date, 201,766,000 lbs.; corresponding week, 1951 188,444,000 lbs.

HOGS

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LIVESTOCK MARKETS

Weekly Review

LIVESTOCK AT 66 MARKETS

A summary of receipts and disposition of livestock at 66 public markets during October, 1952 and 1951, was given by the United States Department of Agriculture as shown in the table below:

CATTLE (EXCLUDING CALVES)

| | Total receipts | Local slaughter | Total shipments |
|--------------------------|----------------|-----------------|-----------------|
| October, 1952 | 2,390,277 | 907,379 | 1,474,000 |
| October, 1951 | 2,245,268 | 742,956 | 1,454,656 |
| Jan.-Oct., 1952 | 15,451,828 | 7,284,602 | 7,944,663 |
| Jan.-Oct., 1951 | 14,184,967 | 6,453,595 | 7,494,920 |
| 5-yr. av. (Oct. 1947-51) | 2,247,087 | 884,548 | 1,314,690 |

CALVES

| | October | Oct. 1952 | Oct. 1951 |
|--------------------------|-----------|-----------|-----------|
| October, 1952 | 701,815 | 328,720 | 353,730 |
| October, 1951 | 680,031 | 260,438 | 400,442 |
| Jan.-Oct., 1952 | 3,831,553 | 1,910,914 | 1,808,063 |
| Jan.-Oct., 1951 | 3,956,939 | 1,915,614 | 1,934,648 |
| 5-yr. av. (Oct. 1947-51) | 735,020 | 339,319 | 377,011 |

HOGS

| | October, 1952 | Oct. 1951 |
|--------------------------|---------------|------------|
| October, 1952 | 3,009,204 | 2,110,888 |
| October, 1951 | 3,460,266 | 2,288,083 |
| Jan.-Oct., 1952 | 30,487,969 | 20,653,369 |
| Jan.-Oct., 1951 | 30,449,887 | 20,224,886 |
| 5-yr. av. (Oct. 1947-51) | 2,828,447 | 1,932,575 |

SHEEP AND LAMBS

| | October, 1952 | Oct. 1951 |
|--------------------------|---------------|-----------|
| October, 1952 | 2,228,429 | 701,122 |
| October, 1951 | 2,152,462 | 678,575 |
| Jan.-Oct., 1952 | 18,215,659 | 5,532,614 |
| Jan.-Oct., 1951 | 11,615,011 | 4,560,533 |
| 5-yr. av. (Oct. 1947-51) | 2,275,787 | 823,031 |

October Livestock Cost Packers Less Than in 1951

Packers operating under federal inspection during October bought all classes of livestock at prices substantially lower than those paid in the corresponding month of 1951.

Average cost of cattle in October at \$22.17 was 80 per cent of 1951; calves at \$20.34 were 67 per cent under 1951; hogs at \$18.76 had 92 per cent of last year's value, and sheep and lambs averaging \$19.58 cost 24 per cent less than in the preceding year.

The 1,390,122 cattle, 601,561 calves, 5,492,004 hogs and 1,426,510 sheep and lambs slaughtered under federal inspection in October had dressed yields:

| | Oct. 1952 | Oct. 1951 |
|--------------------|-----------|-----------|
| Beef | 719,976 | 581,055 |
| Veal | 81,514 | 67,862 |
| Pork (carcass wt.) | 955,425 | 971,381 |
| Lamb and mutton | 61,726 | 47,490 |
| Total | 1,818,641 | 1,667,787 |
| pork, excl. lard | 715,279 | 718,673 |
| Lard prod. | 175,664 | 184,705 |
| Rendered pork fat | 8,591 | 9,348 |

Average live weights in

| | Oct. 1952 | Oct. 1951 |
|-----------------|-----------|-----------|
| All cattle | 997.8 | 973.1 |
| Steers | 1,018.0 | 1,000.8 |
| Heifers | 832.8 | 874.2 |
| Cows | 955.2 | 970.1 |
| Calves | 247.7 | 245.7 |
| Hogs | 229.2 | 230.8 |
| Sheep and lambs | 93.9 | 95.5 |

Dressed yields composed:

| | Oct. 1952 | Oct. 1951 |
|-------------------|-----------|-----------|
| Cattle | 53.7 | 52.7 |
| Calves | 54.9 | 55.5 |
| Hogs | 76.0 | 74.6 |
| Sheep and lambs | 46.4 | 46.3 |
| Lard per 100 lbs. | 14.0 | 14.2 |
| Lard per animal | 32.0 | 32.7 |

Average dressed weights:

| | Oct. 1952 | Oct. 1951 |
|-----------------|-----------|-----------|
| Cattle | 519.7 | 512.8 |
| Calves | 136.0 | 136.4 |
| Hogs | 174.2 | 172.3 |
| Sheep and lambs | 43.6 | 44.2 |

ST. LOUIS HOGS IN NOV.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

| | November |
|----------------------|----------|
| Hogs received | 203,368 |
| Highest price | \$18.25 |
| Lowest price | 16.85 |
| Average price | 17.16 |
| Average weight, lbs. | 225 |
| | 208,749 |
| | \$19.85 |
| | 18.50 |
| | 18.58 |
| | 219 |

SALABLE AND DRIVE-IN RECEIPTS AT 66 MARKETS

Total salable and drive-in receipts of livestock by classes during October 1952, and 1951 at the 66 public markets.

TOTAL SALABLE RECEIPTS*

| | October |
|--------|-----------|
| Cattle | 1,946,417 |
| Calves | 553,981 |
| Hogs | 2,267,813 |
| Sheep | 1,247,591 |

TOTAL DRIVEN-IN RECEIPTS*

| | October |
|--------|-----------|
| Cattle | 1,619,655 |
| Calves | 504,081 |
| Hogs | 2,557,036 |
| Sheep | 952,638 |

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 66 public markets constituted the following percentages of total October receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 67.5; calves, 71.9; hogs, 82.5, and sheep, 42.7. Percentages in 1951 were 68.5, 70.8, 80.1 and 40.8.

Crossed Hogs Feed Better Than Purebreds, Says ASAP

Crosses of Landrace hogs with Durocs, Poland Chinas and Hampshires respond better than these four purebred stocks to both full and equalized feeding, according to the American Society of Animal Production. This was disclosed in reports on a study of crossbreeding effects on growth, digestion, feed utilization and carcass quality made by the University of Missouri.

When the crossbreds were fed at the same rate as the purebreds, they gained 12 per cent faster and required less feed per 100 lbs. gain, reaching market weight two weeks earlier. Under equalized feeding, the crosses produced leaner and more desirable carcasses than the purebreds. In these trials continuous antibiotic feeding influenced none of the characters studied.

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JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
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5-Model Set of barrows and gilts (conforming to the USDA's five live grade standards officially adopted September 12, 1952) duplicates in every detail the original studies produced by the U.S. Dept. of Agriculture.

Complete printed descriptions of the five grades accompany every set—features characteristic of each grade are described in detail. These five hog types provide the basis for all U.S.D.A. hog quotations provided by the Livestock News Service as quoted in The National Provisioner and Daily Market and News Service.

These models are important and necessary equipment in every hog buyer's office, every yard and livestock concentration point, every order buying and commission office. They make it possible for you to accurately demonstrate to producers, suppliers and buying agents of live hogs those features desirable for your particular operation. Use them to educate producer groups as to the degree of finish giving best

returns for the producer and packer. They help build producer-packer goodwill by providing a definite understanding between buyers and sellers.

Models are strong, sturdy and built of a special hard-molded rubber compound that resists chipping, cracking and breaking under normal usage. Models are better than 10" long and 5" high, amply large to permit close study of the conformation and characteristics of each grade. Models are mounted on 9" wood bases, 1" thick. Labeled according to grade. Finished with black lacquer, washable.

Each model is packed in an individual corrugated carton, five cartons to a shipping case and sold on a satisfaction-guaranteed-or-money-back basis. Special wood carrying cases available on special order at extra cost.

Set of 5 models, one of each U.S.D.A. live grade hog including Cull, Medium, Choice No. 1, 2 and 3 . . . only \$45.00 per set, f.o.b. Port Washington, Wis.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Friday, December 19, were reported by the Production and Marketing Administration as follows:

St. L. N. S. Yds. Chicago Kansas City Omaha St. Paul*

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

| | | | | | | |
|--------------|-------------------|-------------|-------------|-------------|-------------|-------------|
| 120-140 lbs. | ... \$14.75-16.50 | None rec. |
| 140-160 lbs. | ... 16.25-18.00 | 15.25-17.25 | None rec. | None rec. | 16.00-17.50 | 17.25-18.25 |
| 160-180 lbs. | ... 17.50-18.50 | 16.75-18.10 | None rec. | 16.50-18.00 | 17.25-18.25 | 17.75-18.25 |
| 180-200 lbs. | ... 18.25-18.50 | 17.75-18.15 | 17.75-18.25 | 18.00-18.25 | 18.00-18.25 | 17.75-18.25 |
| 200-220 lbs. | ... 18.25-18.50 | 17.75-18.10 | 18.00-18.25 | 18.00-18.25 | 18.00-18.25 | 17.75-18.25 |
| 220-240 lbs. | ... 17.75-18.50 | 17.35-17.85 | 18.00-18.25 | 18.00-18.25 | 17.75-18.25 | 17.25-17.85 |
| 240-270 lbs. | ... 17.25-18.10 | 17.00-17.50 | 17.75-18.25 | 17.75-18.00 | 17.25-17.85 | 17.25-17.85 |
| 270-300 lbs. | ... 16.50-17.60 | 16.50-17.15 | 17.35-18.00 | 17.25-17.75 | None rec. | None rec. |
| 300-330 lbs. | ... 15.75-16.75 | 16.15-16.75 | None rec. | 16.50-17.50 | None rec. | None rec. |
| 330-360 lbs. | ... None rec. | None rec. | None rec. | 16.50-17.50 | None rec. | None rec. |

Medium:

| | | | | | | |
|--------------|---------------|-----------|-----------|-------------|-------------|--|
| 160-220 lbs. | ... None rec. | None rec. | None rec. | 15.75-17.75 | 16.50-17.00 | |
|--------------|---------------|-----------|-----------|-------------|-------------|--|

SOWS:

Choice:

| | | | | | | |
|--------------|-----------------|-------------|-------------|-------------|-------------|-------------|
| 270-300 lbs. | ... 15.50-15.75 | 15.50-15.75 | 15.50-15.75 | 15.50-16.25 | 15.75 only | |
| 300-330 lbs. | ... 15.50-15.75 | 15.50-15.75 | 15.25-15.50 | 15.00-15.50 | 15.50-16.25 | 15.50-15.75 |
| 330-360 lbs. | ... 15.25-15.75 | 15.25-15.75 | 15.00-15.50 | 15.50-16.25 | 15.50-15.75 | |
| 360-400 lbs. | ... 15.00-15.50 | 14.75-15.25 | 14.75-15.25 | 15.50-16.25 | 15.25-15.50 | |
| 400-450 lbs. | ... 14.50-15.25 | 14.50-15.00 | 14.50-15.00 | 14.50-15.75 | 15.00-15.25 | |
| 450-550 lbs. | ... 13.75-14.75 | 13.50-14.25 | 14.00-14.75 | 14.50-15.75 | 14.25-15.00 | |

Medium:

| | | | | | | |
|--------------|---------------|-------------|-----------|-------------|-------------|--|
| 250-300 lbs. | ... None rec. | 12.75-14.75 | None rec. | 13.75-15.75 | 14.00-15.75 | |
|--------------|---------------|-------------|-----------|-------------|-------------|--|

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

| | | | | | | |
|----------------|-----------------|-------------|-------------|-------------|-------------|--|
| 700-900 lbs. | ... 33.00-34.50 | 32.50-35.00 | 32.00-34.50 | 32.00-34.25 | 32.00-34.00 | |
| 900-1100 lbs. | ... 33.00-35.00 | 33.00-36.50 | 32.50-36.00 | 32.50-34.50 | 32.50-35.00 | |
| 1100-1300 lbs. | ... 32.50-35.00 | 32.50-36.50 | 31.75-36.00 | 32.25-34.50 | 32.50-35.00 | |
| 1300-1500 lbs. | ... 31.50-33.00 | 31.00-33.50 | 30.50-33.50 | 30.50-34.00 | 32.00-34.00 | |

Choice:

| | | | | | | |
|----------------|-----------------|-------------|-------------|-------------|-------------|--|
| 700-900 lbs. | ... 27.50-33.00 | 28.00-33.00 | 26.00-32.00 | 26.50-32.25 | 26.50-32.50 | |
| 900-1100 lbs. | ... 27.50-33.00 | 27.50-33.00 | 26.00-32.50 | 26.50-32.50 | 26.50-32.50 | |
| 1100-1300 lbs. | ... 27.00-32.50 | 27.00-33.00 | 25.50-32.50 | 25.00-32.50 | 26.00-32.50 | |
| 1300-1500 lbs. | ... 26.00-31.50 | 27.00-32.50 | 25.50-31.50 | 25.00-32.50 | 26.00-32.50 | |

Good:

| | | | | | | |
|----------------|-----------------|-------------|-------------|-------------|-------------|--|
| 700-900 lbs. | ... 21.50-27.50 | 23.50-28.00 | 20.00-26.00 | 21.00-26.50 | 21.50-26.50 | |
| 900-1100 lbs. | ... 21.50-27.50 | 23.00-28.00 | 20.00-26.00 | 21.00-26.50 | 21.50-26.50 | |
| 1100-1300 lbs. | ... 21.00-26.50 | 22.50-27.50 | 19.50-25.50 | 20.00-26.00 | 21.00-26.00 | |
| 1300-1500 lbs. | ... 21.00-26.50 | 22.50-27.50 | 19.50-25.50 | 20.00-26.00 | 21.00-26.00 | |

Commercial:

| | | | | | | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|
| all wts. | ... 17.00-21.50 | 18.50-23.50 | 16.00-20.00 | 16.50-21.00 | 17.00-21.50 | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|

| | | | | | | |
|-------------------|-----------------|-------------|-------------|-------------|-------------|--|
| Utility, all wts. | ... 14.00-17.00 | 15.00-18.50 | 13.00-16.00 | 14.00-16.50 | 15.50-17.00 | |
|-------------------|-----------------|-------------|-------------|-------------|-------------|--|

HEIFERS:

Prime:

| | | | | | | |
|---------------|-----------------|-------------|-------------|-------------|-------------|--|
| 600-800 lbs. | ... 32.50-34.00 | 32.00-34.00 | 31.00-38.00 | 31.00-32.50 | 32.00-33.00 | |
| 800-1000 lbs. | ... 32.00-34.00 | 32.50-34.50 | 31.00-33.50 | 31.00-32.50 | 31.50-32.50 | |

Choice:

| | | | | | | |
|---------------|-----------------|-------------|-------------|-------------|-------------|--|
| 600-800 lbs. | ... 27.50-32.50 | 26.50-32.50 | 24.50-31.00 | 25.00-31.00 | 25.50-32.00 | |
| 800-1000 lbs. | ... 26.50-32.50 | 26.50-32.50 | 24.50-31.00 | 25.00-31.00 | 25.50-32.00 | |

Good:

| | | | | | | |
|--------------|-----------------|-------------|-------------|-------------|-------------|--|
| 500-700 lbs. | ... 21.50-27.50 | 22.50-28.50 | 19.00-24.50 | 19.00-25.00 | 21.00-25.50 | |
| 700-900 lbs. | ... 21.00-26.50 | 22.00-26.50 | 19.00-24.50 | 19.00-25.00 | 21.00-25.50 | |

Commercial:

| | | | | | | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|
| all wts. | ... 16.00-21.50 | 16.00-22.50 | 15.00-19.00 | 15.00-19.00 | 16.00-21.00 | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|

Utility:

| | | | | | | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|
| all wts. | ... 13.00-16.00 | 13.50-16.00 | 12.50-15.00 | 13.00-15.00 | 14.50-16.00 | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|

COWS:

Commercial:

| | | | | | | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|
| all wts. | ... 14.50-16.00 | 14.25-16.00 | 14.50-16.00 | 14.00-15.50 | 15.50-17.00 | |
|----------|-----------------|-------------|-------------|-------------|-------------|--|

| | | | | | | |
|-------------------|-----------------|-------------|-------------|-------------|-------------|--|
| Utility, all wts. | ... 13.00-14.00 | 13.00-14.25 | 12.50-14.50 | 12.75-14.00 | 13.50-15.50 | |
|-------------------|-----------------|-------------|-------------|-------------|-------------|--|

Canner & cutter,

| | | | | | | |
|----------|-----------------|-------------|------------|-------------|-------------|--|
| all wts. | ... 10.00-13.00 | 11.00-13.50 | 9.25-12.50 | 10.50-12.75 | 11.00-13.50 | |
|----------|-----------------|-------------|------------|-------------|-------------|--|

BULLS (Yrs. Excl. All Weights):

| | | | | | | |
|------|---------------|-------------|-----------|-------------|-------------|--|
| Good | ... None rec. | 16.00-17.00 | None rec. | 15.00-17.00 | 17.00-18.00 | |
|------|---------------|-------------|-----------|-------------|-------------|--|

| | | | | | | |
|------------|-----------------|-------------|-------------|-------------|-------------|--|
| Commercial | ... 16.50-17.50 | 18.00-19.00 | 16.00-17.00 | 16.50-18.00 | 17.00-18.00 | |
|------------|-----------------|-------------|-------------|-------------|-------------|--|

| | | | | | | |
|---------|-----------------|-------------|-------------|-------------|-------------|--|
| Utility | ... 14.50-16.50 | 16.00-18.00 | 14.00-16.00 | 14.50-16.50 | 17.00-18.00 | |
|---------|-----------------|-------------|-------------|-------------|-------------|--|

| | | | | | | |
|--------|-----------------|-------------|-------------|-------------|-------------|--|
| Cutter | ... 12.50-14.50 | 13.50-16.00 | 12.00-14.00 | 12.50-14.50 | 15.00-17.00 | |
|--------|-----------------|-------------|-------------|-------------|-------------|--|

CALVES, All Weights:

| | | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|--|
| Choice & prime | 26.00-37.00 | 29.00-30.00 | 24.00-29.00 | 24.00-27.00 | 24.00-29.00 | |
|----------------|-------------|-------------|-------------|-------------|-------------|--|

| | | | | | | |
|--------------|-----------------|-------------|-------------|-------------|-------------|--|
| Com'l & good | ... 18.00-26.00 | 20.00-29.00 | 15.00-24.00 | 18.00-24.00 | 17.00-24.00 | |
|--------------|-----------------|-------------|-------------|-------------|-------------|--|

| | | | | | | |
|--------------|-----------------|-------------|-------------|-------------|-------------|--|
| Com'l & good | ... 18.00-23.00 | 16.00-23.00 | 13.00-19.00 | 15.00-20.00 | 16.00-23.00 | |
|--------------|-----------------|-------------|-------------|-------------|-------------|--|

CHEESE:

| | | | | | | |
|---------------|------------|------------|------------|------------|------------|--|
| Good & choice | 5.00- 6.00 | 7.00- 8.00 | 6.00- 7.00 | 7.25- 7.75 | 7.00- 8.00 | |
|---------------|------------|------------|------------|------------|------------|--|

| | | | | | | |
|----------------|------------|------------|------------|------------|------------|--|
| Cull & utility | 4.00- 5.00 | 6.00- 7.00 | 5.00- 6.00 | 5.00- 7.25 | 5.00- 7.00 | |
|----------------|------------|------------|------------|------------|------------|--|

*December 22 prices.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Dec. 20:

CATTLE

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 20, 1952, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 14,029 hogs; Swift, nothing; Wilson, 9,212 hogs; Agar, 10,889 hogs; Shippers, 18,830 hogs; and Others, 24,645 hogs.

Total, 19,966 cattle; 1,466 calves; 77,618 hogs; and 16,987 sheep.

KANSAS CITY

Armour Cattle Calves Hogs Sheep
3,579 1,063 4,090 2,167

Swift 3,631 1,217 5,752 3,376
Wilson 1,077 341 0 0
Butchers 5,624 0 796 0
Others 4,757 0 1,790 443

Totals 18,668 2,270 15,784 5,986

SIOUX CITY

Armour Cattle Calves Hogs Sheep
4,146 14 26,060 1,945

Cudahy 2,659 0 19,360 1,893
Swift 3,375 4 11,866 2,218
Butchers 268 5 12 0
Others 5,838 35 14,102 420

Totals 16,286 58 71,400 6,476

WICHITA

Armour Cattle Calves Hogs Sheep
1,855 349 2,733 925

Cudahy 418 0 0 0
Dunn 20 0 0 0
Swift 89 0 691 0
Sunflower 6 0 50 0

Excel 504 0 0 0
Others 1,434 0 474 1,436

Totals 4,326 349 3,948 2,361

LOS ANGELES

Armour Cattle Calves Hogs
135 0 84

Cudahy 301 0 0
Wilson 200 0 0
Acme 812 272 0
Atlas 780 0 0

Clougherty 231 0 0
Coast 47 0 0
Bridgeford 520 0 0
Commercial 560 0 0
Great Western 292 0 0

Harman 416 0 0
Lam 66 0 0
Union 485 61 103
United 680 0 0
Ideal 2,927 914 49

Others 8,026 1,250 1,078

OMAHA

Armour Cattle and Calves Hogs Sheep
5,574 20,785 1,869

Cudahy 3,418 12,060 2,981
Swift 5,071 18,214 5,056
Wilson 2,264 12,506 1,818

Conhusker 3,000 0 0
Nebraska 542 0 0
Eagle 79 0 0
Gr. Omaha 418 0 0
Hoffman 83 0 0
Rothschild 675 0 0
Rothschild 786 0 0

Kingman 1,028 0 0
Merchants 69 0 0
Midwest 83 0 0
Omaha 456 0 0

Union 482 0 0
Others 11,380 0 0

Totals 21,366 74,933 11,674

ST. JOSEPH

Armour Cattle Calves Hogs Sheep
3,743 545 17,508 5,080

Swift 3,045 293 14,752 3,142
Others 5,065 820 5,382 270

Totals 11,836 1,664 37,642 8,492

*Does not include 7 calves, 21,655 hogs and 2,666 sheep direct.

DENVER

Armour Cattle Calves Hogs Sheep
1,832 336 4,820 5,077

Swift 1,296 55 7,700 2,975
Cudahy 890 32 5,676 128
Wilson 817 141 3,569 436

Others 5,155 0 0 0

Totals 9,980 564 21,274 8,616

MILWAUKEE

Armour Cattle Calves Hogs Sheep
1,388 6,975 8,668 1,439

Others 1,451 1,341 57 137

Totals 2,839 8,316 8,755 1,576

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|-----------|--------|--------|-------|-------|
| Armour | 1,478 | 1,092 | 878 | 1,784 |
| Swift | 1,100 | 1,529 | 800 | 5,027 |
| Blue Bonn | 397 | 19 | 151 | 0 |
| City | 374 | 8 | 50 | 0 |
| Rosenthal | 96 | 5 | 0 | 0 |
| Totals | 4,043 | 2,953 | 1,879 | 6,940 |

TOTAL PACKER PURCHASES

| | Week Ended | Cor. Dec. 20 | Prev. Week | Week 1951 |
|--------|------------|--------------|------------|-----------|
| Cattle | 74,154 | 153,885 | 109,281 | 1952 |
| Hogs | 180,462 | 472,590 | 420,255 | 1951 |
| Sheep | 40,326 | 93,521 | 52,078 | 1952 |

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during November was reported to THE NATIONAL PROVISIONER as follows:

| | No. Cattle | Calves | Hogs | Sheep |
|--------|------------|--------|------|-------|
| Cattle | 25,742 | 0 | 0 | 0 |
| Calves | 13,966 | 0 | 0 | 0 |
| Hogs | 21,685 | 0 | 0 | 0 |
| Sheep | 22,054 | 0 | 0 | 0 |

MEAT and LARD PRODUCTION

| | Lbs. |
|----------------------|-----------|
| Sausage | 3,386,686 |
| Pork and beef | 6,856,738 |
| Lard and substitutes | 439,135 |

Total 10,682,559

As of November 30, California had 105 meat inspectors. Plants under state inspection totaled 303, and plants under state approved municipal inspection totaled 86.

CORN BELT DIRECT TRADING

Des Moines, Ia., Dec. 23—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

| | 160-180 lbs. | 180-240 lbs. | 240-300 lbs. | 240-300 lbs. | 270-300 lbs. |
|--------------|--------------|--------------|--------------|--------------|--------------|
| 180-240 lbs. | 14.75@16.90 | 16.75@17.75 | 18.20@17.75 | 15.75@17.05 | 15.40@16.25 |

Sows: 440-550 lbs. 13.25@15.10

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

| | This week estimated | Same day last wk. actual |
|---------|---------------------|--------------------------|
| Dec. 17 | 80,000 | 69,000 |
| Dec. 18 | 92,000 | 90,000 |
| Dec. 19 | 55,000 | 80,500 |
| Dec. 20 | 52,000 | 60,000 |
| Dec. 22 | 63,000 | 92,500 |
| Dec. 23 | 65,000 | 87,500 |

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended December 20, with comparisons, are shown in the following table:

| | Cattle | Hogs | Sheep |
|---------------|------------|------------|-----------|
| Week to date | 249,000 | 688,000 | 157,000 |
| Previous week | 274,000 | 755,000 | 184,000 |
| Same wk. 1951 | 197,000 | 697,000 | 117,000 |
| 1952 to date | 12,697,000 | 25,558,000 | 8,976,000 |
| 1951 to date | 11,922,000 | 27,292,000 | 8,018,000 |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Dec. 18:

| | Cattle | Calves | Hogs | Sheep |
|--------------|--------|--------|-------|-------|
| Los Angeles | 8,900 | 2,400 | 1,100 | 75 |
| N. Portland | 3,400 | 0 | 3,425 | 1,700 |
| S. Francisco | 1,600 | 200 | 1,400 | 3,150 |

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt, paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Dec. 13, compared with the same week, 1951, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCK YARDS | GOOD STEERS | | VEAL CALVES | | HOGS* | | LAMBS | |
|-------------|-----------------|-----------|------------------|---------|--------------------|---------|--------------|---------|
| | Up to 1,000 lb. | 1,000 lb. | Good and Cheeked | Dressed | Gr. B ¹ | Gd. | Handyweights | 1952 |
| Toronto | \$23.47 | \$34.19 | \$27.63 | \$37.00 | \$25.60 | \$28.85 | \$25.18 | \$32.26 |
| Montreal | 23.25 | 33.00 | 28.10 | 38.65 | 25.60 | 29.61 | 25.60 | 32.75 |
| Winnipeg | 22.00 | 32.27 | 25.00 | 35.50 | 24.35 | 26.76 | 23.00 | 31.50 |
| Calgary | 22.39 | 32.15 | 22.07 | 34.45 | 23.49 | 27.20 | 20.69 | 31.14 |
| Edmonton | 20.75 | 32.35 | 26.75 | 35.00 | 24.10 | 27.85 | 20.00 | 30.00 |
| Lethbridge | 21.00 | 31.90 | 20.50 | 31.50 | 23.10 | 27.20 | 21.25 | 30.00 |
| Fr. Albert | 21.00 | 31.90 | 20.75 | 32.00 | 23.35 | 26.10 | 18.50 | 29.50 |
| Moose Jaw | 21.25 | 31.50 | 20.00 | 30.49 | 23.60 | 26.00 | 16.70 | 27.80 |
| Saskatoon | 19.00 | 31.00 | 22.90 | 33.50 | 23.60 | 26.00 | 18.50 | 28.50 |
| Regina | 19.50 | 30.30 | 19.80 | 34.10 | 23.60 | 26.60 | 18.20 | 28.50 |
| Vancouver | 22.50 | 33.00 | 24.00 | 34.00 | 24.85 | 28.10 | 22.00 | 31.00 |

*Dominion Government premiums not included.



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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 12,272 |
| Week previous | 7,700 |
| Same week year ago | 8,964 |

COW:

| | |
|----------------------------|---------|
| Week ending Dec. 20, 1952. | 1,206 |
| Week previous | 452,181 |
| Same week year ago | 462,608 |

BULL:

| | |
|----------------------------|---------|
| Week ending Dec. 20, 1952. | 694 |
| Week previous | 126,494 |
| Same week year ago | 891 |

VEAL:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 12,006 |
| Week previous | 12,811 |
| Same week year ago | 12,811 |

LAMB:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 39,490 |
| Week previous | 21,856 |
| Same week year ago | 21,856 |

MUTTON:

| | |
|----------------------------|-------|
| Week ending Dec. 20, 1952. | 3,167 |
| Week previous | 1,169 |
| Same week year ago | 1,169 |

HOG AND PIG:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 9,515 |
| Week previous | 10,952 |
| Same week year ago | 10,952 |

PORK CUTS:

| | |
|----------------------------|-----------|
| Week ending Dec. 20, 1952. | 1,876,261 |
| Week previous | 2,186,000 |
| Same week year ago | 2,186,000 |

BEEF CUTS:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 80,865 |
| Week previous | 51,639 |
| Same week year ago | 12,732 |

VEAL AND CALF CUTS:

| | |
|----------------------------|-------|
| Week ending Dec. 20, 1952. | 2,692 |
| Week previous | 6,502 |
| Same week year ago | 6,502 |

LAMB AND MUTTON CUTS:

| | |
|----------------------------|-------|
| Week ending Dec. 20, 1952. | 1,100 |
| Week previous | 3,213 |
| Same week year ago | 3,213 |

BEEF CURED:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 7,700 |
| Week previous | 32,748 |

PORK CURED AND SMOKED:

| | |
|----------------------------|---------|
| Week ending Dec. 20, 1952. | 452,181 |
| Week previous | 462,608 |

LARD AND PORK FATS:

| | |
|----------------------------|---------|
| Week ending Dec. 20, 1952. | 126,494 |
| Week previous | 35,764 |

LOCAL SLAUGHTER

CATTLE:

| | |
|----------------------------|-------|
| Week ending Dec. 20, 1952. | 8,195 |
| Week previous | 6,450 |

CALVES:

| | |
|----------------------------|-------|
| Week ending Dec. 20, 1952. | 8,283 |
| Week previous | 3,783 |

HOGS:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 61,898 |
| Week previous | 59,234 |

SHEEP:

| | |
|----------------------------|--------|
| Week ending Dec. 20, 1952. | 46,728 |
| Week previous | 31,191 |

COUNTRY DRESSED MEATS

VEAL:

| | |
|----------------------------|-------|
| Week ending Dec. 20, 1952. | 5,165 |
| Week previous | 5,729 |

HOG:

| | |
|----------------------------|-----|
| Week ending Dec. 20, 1952. | 485 |
| Week previous | 301 |

LAMB AND MUTTON:

| | |
|----------------------------|-----|
| Week ending Dec. 20, 1952. | 140 |
| Week previous | 140 |

STOCKER AND FEEDER CATTLE AND SHEEP

Stocker and feeder cattle and sheep received in several Corn Belt States during November 1952, with comparisons, reported by USDA:

CATTLE AND CALVES

| | Public Stock Yards | Direct | | | | | Cumulative Total Nov.-Dec. 1952 | |
|---------|-----------------------|------------------|--------|------------------|---------|------------------|---------------------------------------|-----------|
| | | November 1952 | 1951 | November 1952 | 1951 | November 1952 | 1951 | |
| Ohio | 11,389 | 7,734 | 3,825 | 2,068 | 15,214 | 9,802 | 85,632 | 100,000 |
| Ind. | 20,541 | 13,709 | 8,334 | 7,423 | 29,375 | 21,132 | 148,382 | 148,382 |
| Ill. | 80,487 | 44,510 | 87,477 | 77,851 | 167,964 | 122,361 | 361,784 | 361,784 |
| Mich. | 7,301 | 3,303 | 1,106 | 2,313 | 8,407 | 5,616 | 49,684 | 49,684 |
| Wis. | 5,839 | 4,370 | 893 | 3,724 | 6,732 | 8,094 | 37,430 | 37,430 |
| Minn. | 25,573 | 19,259 | 31,899 | 15,131 | 57,472 | 34,390 | 230,193 | 230,193 |
| Iowa | 164,455 | 106,487 | 90,662 | 64,504 | 255,117 | 160,991 | 1,205,668 | 1,205,668 |
| S. Dak. | 17,486 | 12,731 | 6,939 | 4,679 | 24,425 | 19,210 | 83,301 | 83,301 |
| Nebr. | 80,435 | 67,773 | 46,227 | 29,900 | 126,665 | 97,673 | 422,251 | 422,251 |

Total 9 States 413,510 279,876 277,862 199,393 691,372 479,269 2,924,336 2,421,550

SHEEP AND LAMBS

| | | | | | | | | |
|---------|--------|--------|---------|--------|---------|---------|---------|---------|
| Ohio | 853 | 1,085 | 199 | 1,553 | 1,052 | 2,638 | 71,614 | 54,708 |
| Ind. | 1,868 | 4,163 | 1,675 | 3,543 | 4,489 | 11,461 | 108,825 | 108,825 |
| Ill. | 7,355 | 6,028 | 7,381 | 5,820 | 14,716 | 11,848 | 395,352 | 333,532 |
| Mich. | 2,561 | 3,424 | 1,079 | 1,588 | 3,640 | 5,012 | 31,140 | 32,004 |
| Wis. | 2,223 | 2,326 | 400 | 1,398 | 2,628 | 3,724 | 52,309 | 73,022 |
| Minn. | 24,938 | 32,099 | 8,232 | 2,451 | 33,170 | 34,550 | 261,066 | 237,482 |
| Iowa | 25,880 | 38,059 | 67,688 | 26,829 | 93,548 | 64,888 | 843,634 | 907,063 |
| S. Dak. | 11,096 | 8,273 | 4,632 | 8,788 | 15,747 | 17,061 | 132,040 | 172,320 |
| Nebr. | 62,215 | 95,638 | 104,974 | 81,782 | 167,189 | 177,420 | 719,005 | 838,965 |

Total 9 States 138,968 191,095 196,260 130,535 335,228 321,630 2,616,561 2,661,135

*Data in this report are obtained from offices of State Veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water, and rest en route.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Dec. 19:

Week ending Dec. 19 1,542 775 18,511

Week previous (five days) 2,394 1,355 16,986

Corresponding week last year 1,541 618 23,881

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

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John J. Felin & Co.

INCORPORATED

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Over 14 years' experience in sales promotion and sales management with medium size packinghouses in the southeast. Thorough working knowledge of all departments. Can furnish records substantiating continuous increases in sales with all previous employers. Fully qualified and accustomed to directing salesmen and also handling chain, institutional and wholesale transactions. Experienced in opening and organizing sales territories. Capable of handling sales incentive programs, product merchandising and sales promotions. Married, excellent health, age 38. Best references. W-504, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG and BEEF CASING: All around foreman or working foreman desired position. Willing to go anywhere. Available Jan. 1st. W-489, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

PACKINGHOUSE SALES EXECUTIVE: Many years experience, retiring, desires connection with producer of canned meats. Especially interested in 12 oz. and 62 luncheon meat; also vienna sausage, potted meats. Louisiana, Arkansas, Texas, Oklahoma. Well acquainted in this territory. Commission basis only. W-505, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

QUALIFIED MAN: Versed in all phases of merchandising. 34 years' experience specializing hotel supply business. Complete knowledge of selling, buying, boning, percentages, administrative, government controls. Will relocate. W-515, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: 26 years' experience in rendering plant. Desires position in Southern California. Good references. W-516, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SUPERINTENDENT: 40 years old. 20 years practical experience in all phases of meat packinghouse management. Available after Jan. 1st. W-513, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: Filter Presses, Expellers, Kettles, Grinders & Pulverizers, Screens, Cookers, Rendering Presses. EW-34, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

PLANT WANTED

WANTED TO LEASE: With option to buy, large kitchen about 30,000 sq. ft. weekly capacity. FW-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.
1—Mech. Mfg. Co. 5'x16 Cooker-Melter.
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport #3A Dewaterizer, motor driven.
We also have a large stock of S/S. Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0000 New York 33, N.Y.

FIFTY TO SEVENTY-FIVE TON YORK FREON compressor. Cost over \$3,000.00. Sell for \$1350.00. Mechanically like new. Will not need overhauling. Write FS-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

★ ANDERSON EXPELLERS ★

All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

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IN UTAH

Adjoining one of the largest union stock yards in the intermountain area. Conducts general packinghouse operations. Products have excellent acceptance and reputation. Excellent quotas. Partners want to retire. 100 H.P. boiler, 6 coolers. Four cooler holds 200 cattle. Sales 1 1/4 million in 1951.

FS-494, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MODERN PACKING PLANT

Located in northern Indiana—meat processing, wholesale and retail within a radius of 50 miles from plant. Modern chill rooms 12x65, 12x25, 12x20. Walk-in box 9x15. Kill room fully equipped, scalding vat, hair remover, overhead scales, motor rooms, compressor, cattle sheds, box stalls, 15 acres land, modern apartment, 1/2 mile from city limits, fully equipped with the very best, doing \$360,000 gross. Approx. price \$60,000. Terms can be arranged. Must be seen to be appreciated. For further details and appt. to inspect, contact

GEO. M. BAKER
221 S. 6th St. Plymouth, Ind.

BUSINESS OPPORTUNITIES

SOLUBLE SEASONINGS

Reputable manufacturer outside the United States wishes to contact firm willing to make available technical experience in formulating soluble seasonings under some mutually satisfactory arrangement.

W-510, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HEADQUARTERS

For regulation dark blue wool freezer frocks manufactured with inside lining.

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8 South Dearborn St. Chicago 3, Ill.

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SAUSAGE CASINGS
ANIMAL GLANDS**

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
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dress or box numbers as 8 words. Headline: 75c extra. Listing advertisements 75c per lin. Displayed, \$8.25 per inch. Contract rates on request.

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Write, giving full particulars. Same will be held in strict confidence.

BERTH. LEVI & CO. INC.
3944 S. Hamilton Ave. Chicago 9, Ill.

OFFICE MANAGER

Independent packer, Chicago, wants man capable of taking full charge of office. Experience with slaughtering and punch card machines helpful but not essential. Must have good accounting background. Salary open. Write fully, giving experience, age, references. We will not contact your present employer without your permission. This is an opportunity for the right man. W-506, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISIONS MANAGER

Excellent opportunity for a man with 5 years' experience, to go with progressive independent packer located in central U.S. Must know movement of smoked meats, fresh pork and offal. Prefer 2 years' college education. All replies treated confidentially. W-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER

Unusually good opening for an industrial engineer with 2 years' experience to join good independent packer in the midwest. Must know how to set up standards. All replies treated confidentially. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Medium sized meat packer has opening for an experienced office manager and accountant. Must have knowledge of packinghouse operations, costs, etc., as well as sales. State age, experience in detail and other pertinent information. P.O. Box 630, Wheeling, W. Va.

WORKING SAUSAGE FOREMAN: Able to assume supervisory responsibilities for medium size plant in middle west. State packinghouse experience, salary expected and when available. W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: For dog food manufacturing plant. Reference and past experience required. Must know closing machine and cooking. W-507, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING FOREMAN: Must have had sufficient experience to be able to assume full responsibility for the proper operation of this department. Reply giving experience, age and references. THE OHIO PROVISION COMPANY, 6101 Walworth Ave., Cleveland 2, Ohio.

WANTED: GRADUATE in food technology, or one who majored in organic chemistry for all around laboratory work and quality control in food field. Reply giving past experience in detail. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: (Commission) To sell full line of machinery equipment and supplies for slaughterers, packers and locker plants. Write the C. SCHMIDT CO., 1712 John Street, Cincinnati 14, Ohio.

SAUSAGE MAKER: Active, sober. Quality merchandise. We slaughter. LATE PACKING CO., Thurmont, Maryland.

WANTED: WORKING HOG CASING FOREMAN. SUGARDALE PROVISION COMPANY, CANTON, OHIO.

SAUSAGE MAKER: Experienced in full line. Must be able to handle formulas and figure costs. Upper New York state. W-514, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, New York.

CURING AND SMOKED MEATS FOREMAN. Must be experienced. Ohio location. W-517, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BARLIANT'S

WEEKLY SPECIALS

Write for Our Bulletins—Issued Regularly.

Sausage and Smokehouse

| |
|---|
| 5419—GRINDER: Buffalo 256-B, 7 1/2 HP. motor \$ 650.00 |
| 5418—GRINDERS: (2) Cleveland Kleen-Kut, type 256, 7 1/2 HP. motor ea. 650.00 |
| 5414—GRINDER: Boss 2161, 20 HP., new motor 825.00 |
| 5314—GRINDER: Hobart 21/2 HP., motor, late style 200.00 |
| 5523—MIXER: Boss, 7502 cap., completely reconditioned & guaranteed, new parts thru-out, less motor 850.00 |
| 5294—MIXER: Anco, 10002 cap., hand wheel tilt, 10 HP., motor 850.00 |
| 5395—MIXER: Buffalo 22, 4002 cap., 3 HP. motor 525.00 |
| 5213—MIXER: Buffalo 22, 4002 cap., 3 HP. motor, chain drive 480.00 |
| 4310—VACUUM SAUSAGE MIXER: 10002 cap., jacketed, Globe type J7937, ser. #19834, with 3 HP. motor 1200.00 |
| 4835—KUT-MIXER: 3002 cap., mill, C-3 requires 10 HP. motor 425.00 |
| 5397—SILENT CUTTER: Buffalo 243-B, 20 HP. motor 750.00 |
| 5242—SILENT CUTTER: Boss, 32" bowl, V-belt pulley, less motor 925.00 |
| 5324—SILENT CUTTER: Buffalo, 2502 cap., 25 HP. motor 925.00 |
| 2948—SILENT CUTTER & GRINDER: Hobart 21/2 HP., motor, 2 HP. motor 350.00 |
| 4191—SILENT CUTTER: Buffalo 270-B, 3002 cap., center dump, less motor 2250.00 |
| 5362—SILENT CUTTER: Buffalo 250, 2502 cap., self-emptying, 25 HP. motor 825.00 |
| 5215—SKINNER: Townsend, model 227, 1 1/2 HP. motor, like new, excellent cond. 550.00 |
| 5402—PATTY MAKER: Holomatic, model #8, very good condition 325.00 |
| 5519—SLICERS: (4) U.S. Slicer Machines, model #15-C, reconditioned, like new ea. 750.00 |
| 5279—SMOKE STICKS: New, Aluminum, 5/8" x 18", 5/8" x 32" ea. 48 Also other sizes. |
| 5351—FROZEN MEAT SLICER: Keebler, model 296-A, guillotine type, less motor 1300.00 |
| 5392—WIRE MOLDS: New, tinned square shape, 3 1/2" x 2 1/2" x 12" long ea. 1.60 |
| 5443—FAMCO: EEL ALLEN GAUGE & TOOL CO., complete with chain for links approx. 4" to 4 1/4" long, good operating cond. 1750.00 |

Rendering

| |
|--|
| 5337—COOKERS: (3) Anco, 5'x12', 30 HP. motor, starters, formed & reverse panels, new in 1949, used very little Bids requested |
| 5338—HASHER-WASHER: Anco, 65 cyl. 30" x 14", with 15 HP. motor, starter, push button switch, new in 1949 Bids requested |
| 5539—HOG: 13 CD. Mitts & Merrill, with 50 HP. motor and starter Bids requested |
| 5522—COOKER: Jourdan 4'x10', with 25 HP. motor \$4000.00 |
| 5321—COOKER: French Oil, 4'x10', with 15 HP. motor, new in 1947, used only on lard, 2550.00 |
| 5427—HYDRAULIC PRESS: French Oil, 150 ton cap. 2000.00 |
| 5080—HYDRAULIC PRESS: 300 ton, 4 post press, 8x12 hydraulic pump & Fisher governors, pipe & fittings included 1600.00 |
| 5299—HYDRAULIC PRESS: French Oil, 150 ton cap. 1550.00 |
| 5142—EXPELLERS: (2) 1—Anderson 21, steam heated feed hopper, 30 HP. motor 1150.00 1—Rep. Lion, complete with 15 HP. motor and V-belt drive 5950.00 |
| 5062—CRUSHER: Stedman, with new 30 HP. G.E. motor, new set teeth, 28" x 17" spout opening 1650.00 |
| 5257—HOG: Diamond, 15" x 16" throat, new bearing, new shaft, 4 yrs. old, excellent cond. 1600.00 |
| 5293—HOG: Diamond, New—Never Used, opening 8" x 8", rated cap. 2 tons per hr., requires 10 HP. motor, less motor 1450.00 |
| 5024—CRUSHER: Rujak Rotary #14, new—never used, less motor 1500.00 |
| 5513—DEINTEGRATOR: Reitz R-18 D-75 3150.00 |
| 5357—BLOW TANK: Boss, 40002 cap., complete with fittings 775.00 |
| 5251—CRACKLING PANS: (2) 5'x6" square, fine and coarse screens, with coils underneath ea. 275.00 |

Kill Floor

| |
|---|
| 4827—HOG HOIST: Boss vertical, 3 HP. motor \$ 800.00 |
| 5212—DEHAIRER: Rujak, 7 1/2 HP. motor with scalding tank and catwalk, new in 1945, used very little 1025.00 |
| 4921—HOG DEHAIRER: Baby Boss 700.00 |
| 4341—HOG DEHAIRER: Headgear-ties, form 8K, 2000 cap., excellent condition 235.00 |
| 3581—CARRASS DROPPERS: (2) similar to St. John #765—New ea. 375.00 |
| 4970—HOG UNSHACKLER: Globe #12121, 1/2 HP. motor 1/2 of list price |

All Items Subject to Confirmation and Prior Sale.

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